COOKIE.DOUGH:
HTTP://COOKIEDOUGH.PINKMIMI.NET
thank you everyone!
TRANSLATION: COOKIE
SCANS: COOKIE
CLEANING:
- AZURE
- BLACKBUNNY
- IRHENE
- KIRAPIKA
- RIN
-COOKIE
TYPESETTING: COOKIE

Nakayoshi's 55th Commemorative Anniversary Launch! The final Super BIG new series!

Devour this exciting new series!

Love and cooking are very similar!

With a little thought and more delicious ness, it becomes wonderfully full of magic!

There are tasty recipes to follow!☆

HATSUKOI LUNCH BOX

KODAKO NAO

Project collaborater/Reciper SHIORI

Chapter 1 Putting Heart into a Lunch Box

Shiori san is this person ♥

In 2007, at the age of 22, I want to make meals for him. (Takajima Shuppan) was published. After this, the series became very popular and 45,000 copies have been sold. As the owner of women's fashion magazines, she has gained high support from girls to become food co-ordinator for this great

小鹿先生の作品も要チェック!

Disney's きらら☆プリンセス 全5巻

Disney's マジカルダンス!! 全2巻

EH—
SAE-CHAN'S MAMA IS A MODEL!?
YEAH ♪
はぁ♡
JUST ON THE WAY HOME, ON OTHER SIDE OF THE STREET
THAT MAKES SENSE— WHEN WE SAW YOU ON THE MAIN STREET WE THOUGHT YOU WERE CUTE!
WE JUST HAPPENED TO CROSS OVER AND HAD TO CALL OUT TO YOU—♥
REALLY? THANKS
CUTE BOYS AND LIGHT CONVERSATION
NOT AT ALL!
THAT SOMEONE LIKE YOU WOULD COME TO LUNCH WITH US MAKES US REALLY LUCKY—!
BUT YOU KNOW —...

...I DON'T KNOW IF WE CAN COVER THIS KIND OF APPETITE...
SORRY! Add the ebiguratan and peperoncino and mango pastry too— ♥
BUT IT'S NOT A SIN TO HAVE A DELICIOUS LUNCH RIGHT?
SAE—!

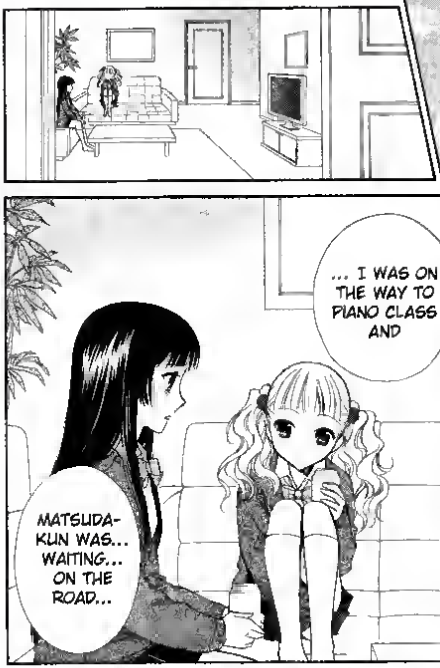
DID YOU REALLY GO HOME, OR WERE YOU FLIRTING WITH BOYS AGAIN IN AN ATTEMPT TO BANKRUPT THEM?
THAT'S NOT TRUE!
THEY INVITED ME OVER ON THE WAY HOME!
I STILL HAVEN'T EATEN EVERYTHING ON THE MENU...!
. IF SAE-CHAN COULD JUST HOLD HER TONGUE AND STAND UP FOR HERSELF SHE'D BE BETTER LIKED.
メラッ
YEAH.
She's one of a kind me.
STOP IT!
IT'S ONLY MY OUTWARD FACADE TO BE POPULAR WITH BOYS—
ヘルナ
OI! YOU WITH THE SUBSPACE STOMACH!!

YUUKI!
Journal
BEFORE THE LINE OF PITIFUL BOYS IN FRONT OF YOU GETS ANY LONGER,
YOU SHOULD DO THIS REPORT AND RETURN IT STRAIGHT AWAY
Hey!
WHO HAS A SUBSPACE STOMACH..?
OH MY BAD, WE HAVE TO TIPTOE AROUND THE ISSUE OF YOUR STOMACH RIGHT ☆
HOW DARE YOU TALK LIKE THAT TO A LADY
I'VE NEVER HEARD SUCH STUPIDITY IN ALL MY LIFE!!
YOU SHOULD APOLOGISE TO ALL THE LADIES IN THE COUNTRY! HEY!
I wonder if it's ok to leave it like this
Well
WE'RE GOING HOME

BUT, YOUR HOUSE ISN'T AROUND HERE!
you scratched me!
JEEZ — DON'T FOLLOW ME!
FINE! I'M GOING TO BUY A BENTO FOR DINNER AND THEN I'M GOING HOME.
...? BUT, DOESN'T YOUR MOTHER MAKE IT?
I ONLY MEAN ...
IT CAN'T BE HELPED, MY HOUSE IS AROUND HERE TOO Y'KNOW.
Charisma Housewife MARIKO
Living the Celebrity Life!
HOME VISIT QUESTION!
Mariko's 3-part Cooking guide!
OUR KITCHEN CAN JUST ABOUT BOIL HOT WATER, THERE'S NEVER ANY COOKING.
SHE'S IN MAGAZINES AND ON TELEVISION AND THAT KIND OF THING
NO WAY!
SHE'S THE MODEL IN CHARGE OF 'CHARISMA HOUSE-WIFE YOU KNOW?
Study the essential points of housework fr Charisma Housewife!

... I SEE
SO I EAT AT FAMILY RESTAURANTS AND BUY FROM CONVENIENCE STORES RIGHT
I can't cook either so that's just how I live
EVERYDAY SHE COMES HOME FROM WORK IN THE DEAD OF NIGHT—
YOU SHOULD AT LEAST KNOW HOW TO COOK IF YOU'RE ALONE LIKE THAT.
WELL
かぁあ
WHA...
JEEZ
SEE YOU!
AHA HA HA
KIDS SHOULD N'T HAVE TO DEAL WITH THAT KIND OF THING!

THAT GUY IS ALWAYS SO ARGUMENTA-TIVE!!
...HUH?
THAT'S..
hey! MIKA!
HOW DID YOU GET HERE FROM THE PIANO CLASS-ROOM?
...EH—!?

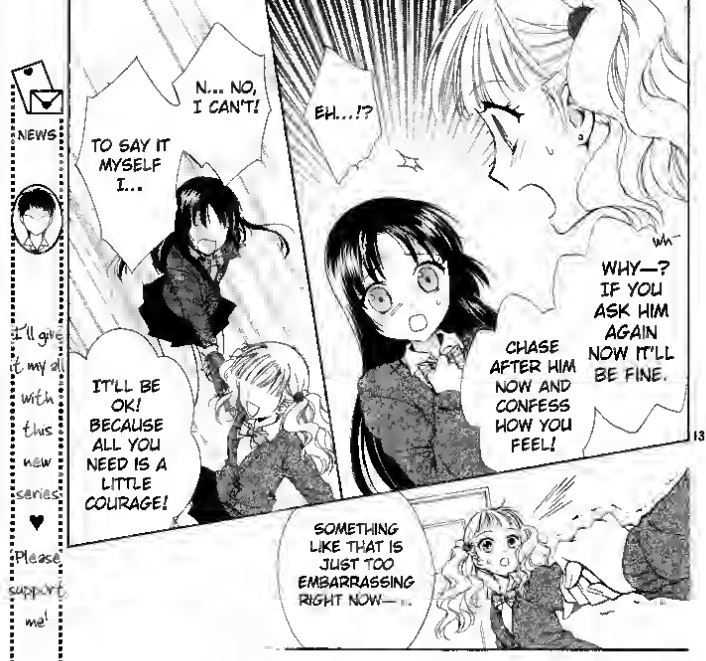

WHA-
WHAT'S WRONG!?
L-LET'S GO INTO MY HOUSE FIRST
RIGHT!? ^^
... I WAS ON THE WAY TO PIANO CLASS AND
MATSUDA-KUN WAS... WAITING... ON THE ROAD...

I'VE... ALWAYS LIKED HIM

MAT-SUDA?
FROM CLASS 3... THE ONE IN THE BASEBALL CLUB

eh!
THIS SUNDAY ...
HE INVITED ME TO THE BASEBALL GAME
'SORRY, I SURPRISED YOU'
HE ASKED ME SO SUDDENLY THAT I WAS COMPLETELY SHOCKED AND I... LOST MY VOICE
WAIT!
SO
BUT IF HONDA COULD COME THEN I'M SURE MY POWER WOULD BE AT ITS VERY BEST.
'IF YOU'D LIKE TO... THAT WOULD BE GOOD.

SO
SO YOU BOTH LIKE EACH OTHER RIGHT!?
THAT'S GREAT, CONGRAT-ULATIONS MIKA!
I CAN'T GO THAT DAY...
... HUH, BUT THEN WHY ARE YOU CRYING...?
...I CAN'T
MY PIANO CONTEST IS THAT DAY SO...
EH...
... WELL THAT DOESN'T MEAN YOU SHOULD GIVE UP
THAT'S WHY YOU'RE CRYING ...?


N... NO, I CAN'T!
TO SAY IT MYSELF I...
IT'LL BE OK! BECAUSE ALL YOU NEED IS A LITTLE COURAGE!
EH...!?
WHY—? IF YOU ASK HIM AGAIN NOW IT'LL BE FINE.
CHASE AFTER HIM NOW AND CONFESS HOW YOU FEEL!
SOMETHING LIKE THAT IS JUST TOO EMBARRASSING RIGHT NOW—..

NEWS

I'll give it my all with this new series ♥ Please support me!

— MIKA...

〒101-8652 東京都千代田区一ツ橋2-5-10 集英社 なかよし編集部 小倉ナヲ先生係

... HMMM ....
.. MAYBE THAT WAS A LITTLE INSENSITIVE ... I GUESS—
THE QUIET AND SHY AND ALWAYS KIND MIKA.
HOWEVER...
I WANT TO DO WHATEVER IT TAKES TO MAKE MIKA'S LOVE COME TRUE
I WANT TO HELP IN SOME WAY...

ガタッ
SFX: ROUND AND ROUND
BUT WHAT CAN I DO ——
...HUH!
THIS IS...!

...EH!
MAKE A BENTO...!?
RIGHT!!
ODD
THIS WAY YOU CAN PARTICIPATE IN THE MATCH BY MAKING THE MENU!
YOU CAN GIVE IT TO HIM PERSONALLY MIKA..
cute.
WITHOUT WORDS I'M SURE YOUR FEELINGS WILL BE EXPRESSED!

BUT THIS... HOW ARE WE GOING TO MAKE IT?
LIKE THIS RIGHT!
WITH THESE IT WILL BE CUTE AND EASY!
すりすり
WE CAN MAKE CONVENIENCE STORE ONIGIRI INTO A ROUND SHAPE!
TOMATOES CAN LOOK LIKE MUSICAL NOTES BY SKEWERING THEM LIKE THIS ♥
I THOUGHT WE COULD USE THESE FOR BASEBALLS!
HEART SHAPED JELLY MOULDS FOR LOVE!!

でろーん
…JEEZ—! YOU CAN'T TOUCH!
うぅっ
WHAT ARE YOU GUYS DOING
?
うっ
ぐいぐい
EH,
HEY!
WE'RE MAKING A BENTO AND YUUKI WON'T PLAY TRICKS!

HEY!
ベちゃ
WHAT'S THIS...?
Jeez!
WHAT?!?
BE THERE AT SUNDAY MORNING AT 6 O'CLOCK.
DON'T SLEEP IN!

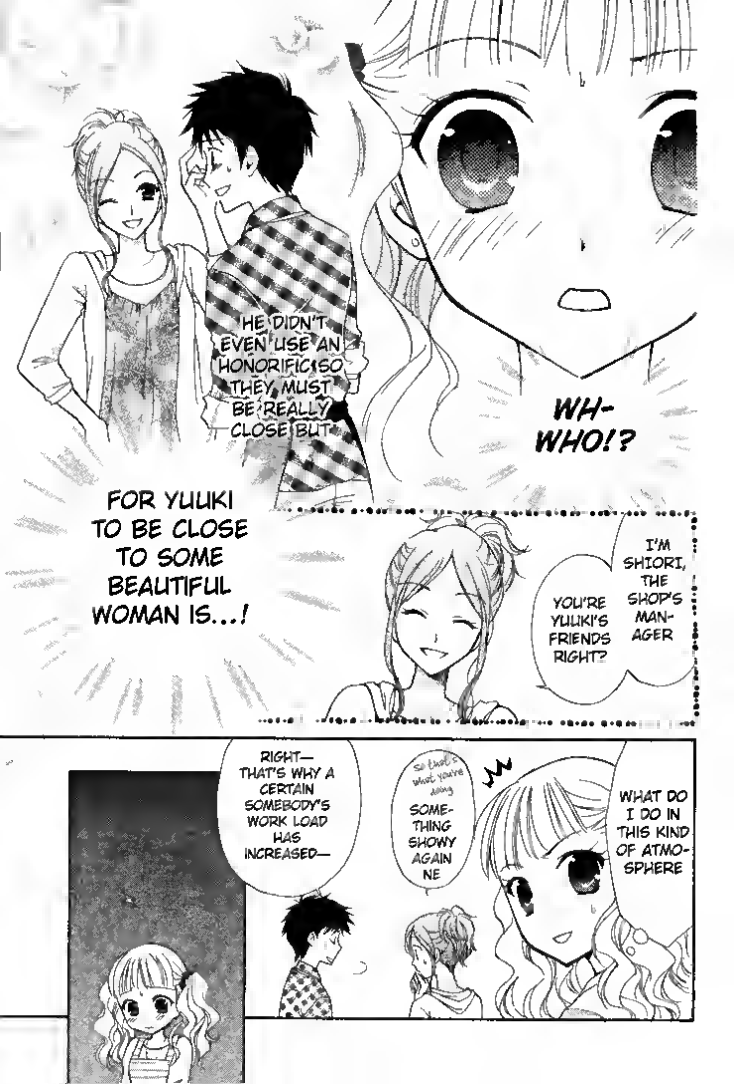
HERE!
TEL 00-000-0000
HE... HERE
EH...!?
A CAFE—!?
HEY! You came

WE'LL USE THE SHOP BEFORE IT OPENS
HERE, PUT THIS ON
ぽす
EH !?
U-UM
COOK THE RICE AND THEN PUT IT OVER THERE.
thanks
YOU HAVE PERMISSION TO USE THE OTHER INGREDIENTS AS WELL.
YU
.....!
21
-HUH?
YUUKI-SAMA ~~~~~!!!
YOU WANTED TO MAKE IT RIGHT? A BENTO.
I GET IT! I GET IT!

THIS GUY~~~ HE REALLY CAN BE GOOD!
YOSH! I'M READY TO GO...
EH!!
Are you an idiot?
THERE'LL BE NO POINT TO IT AT ALL IF YOU CAN'T EAT IT!
ORDI-NARY!?
MY IDEA IS—!?
SO, YOU WANT TO SIMPLY MAKE THIS KIND OF ORDINARY BENTO?
WELL, FIRST WE'LL MAKE THE ONIGIRI.
ARE YOU OK WITH THAT SAE?
I SPENT A LONG TIME THINKING IT UP...
THAT'S TRUE BUT
what!
I'M NOT AN IDIOT OK!? EVEN I CAN DO THIS KIND OF THING—
HOT!
IT'S... OUCH!

べと——…
……
… YOU. SINCE YOU'VE STARTED YOU'VE JUST MADE A MESS.
ALL YOU HAD TO DO WAS BOIL AN EGG IN HOT WATER…
ボボボボ
… FIRE!!
FIRE —!!
I'VE PRE-PARED THE KITCHEN KNIFE.
EH,
WATCH OUT—!!
THE PLATES.
ガシャ
ガシャーン

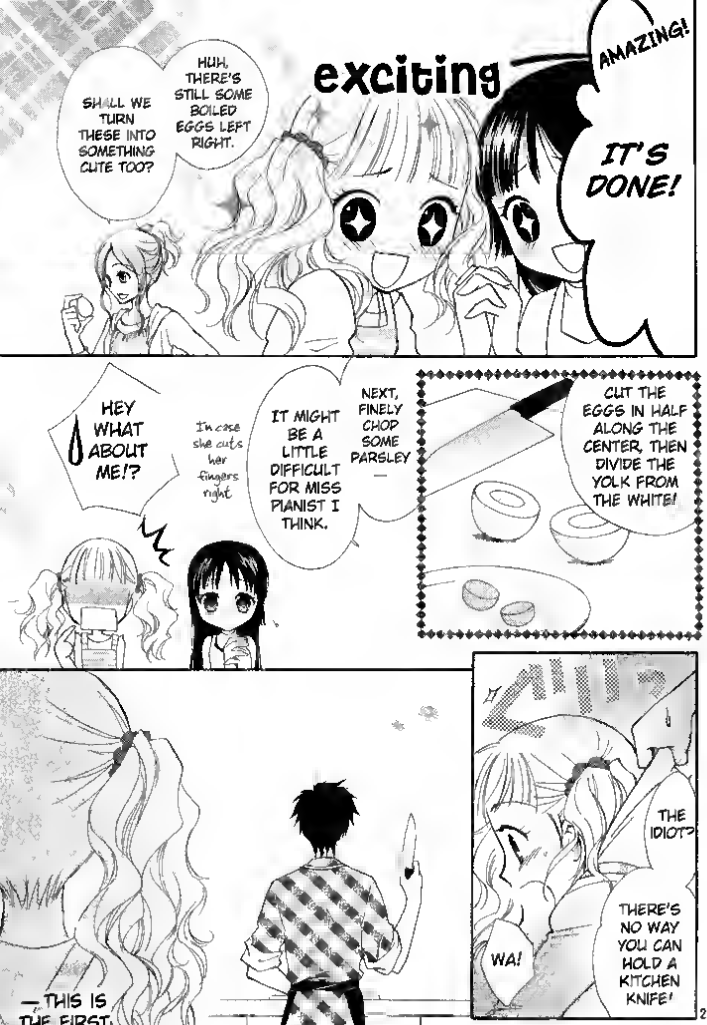
S-SORRY
YOU
YOU'RE SUPPOSED TO BE HELPING BUT YOU'RE JUST GETTING IN THE WAY WHY -?
WHY AM I EVEN HERE ...?
YUUKI
UUUGGHH! HOW SHAMEFUL... I'M REALLY USELESS
!?
ARE YOU MAKING PROGRESS?
YOU LOOK BUSY RIGHT.
SHIORI!


WH-WHO!?
HE DIDN'T EVEN USE AN HONORIFIC! SO THEY MUST BE REALLY CLOSE! BUT...
FOR YUUKI TO BE CLOSE TO SOME BEAUTIFUL WOMAN IS...!
I'M SHIORI, THE SHOP'S MANAGER
YOU'RE YUUKI'S FRIENDS RIGHT?
WHAT DO I DO IN THIS KIND OF ATMOSPHERE
So that's what you're doing SOMETHING SHOWY AGAIN NE
RIGHT— THAT'S WHY A CERTAIN SOMEBODY'S WORK LOAD HAS INCREASED—

THIS IS?
ah
THAT'S ...
HUH?
I.. I'LL TIDY UP RIGHT AWAY!
... IT'S FINE.
THERE'S NO WAY I WOULD HAVE BEEN ABLE TO MAKE IT ANYWAY...
.....
IT'S STUFFED FULL OF AFFECTION AND LOVE—
IT'S SIMPLE AND FUN.
IT REALLY IS AMAZING RIGHT! THIS BENTO.
WHY?
YOU SHOULD NEVER GIVE UP!

EH —!?
TRY HARD TO MAKE IT!
EVEN MISS AWKWARD CAN DO IT BY FOLLOWING THIS SIMPLE RECIPE NE ♥
THE BOY'S FACE IS— AS I THOUGHT FLESH COLOURED RIGHT
GOT IT! NOW WE CAN STIR THIS INTO THE RICE!

WE'LL MOULD THE ONIGIRI BY USING CLINGFILM TO MAKE THE BASE.
YEAH, JUST WAIT.
SALMON FLAKES!?
サケフレーク
WE'LL CUT OUT THE CHEESE TO MAKE A HAT SHAPE
AND USE FAKE CRAB MEAT AND HAM TO CARVE OUT THE PARTS OF THE FACE...
WAA...!
I SEE, IF YOU WRAP THE ONIGIRI LIKE THIS, THE RICE DOESN'T GO EVERYWHERE AND YOU'RE HANDS DON'T GET DIRTY!


exciting
SHALL WE TURN THESE INTO SOMETHING CUTE TOO?
HUH, THERE'S STILL SOME BOILED EGGS LEFT RIGHT.
AMAZING!
IT'S DONE!
HEY WHAT ABOUT ME!?
In case she cuts her fingers right
IT MIGHT BE A LITTLE DIFFICULT FOR MISS PIANIST I THINK.
NEXT, FINELY CHOP SOME PARSLEY —
CUT THE EGGS IN HALF ALONG THE CENTER, THEN DIVIDE THE YOLK FROM THE WHITE!
THE IDIOT?
THERE'S NO WAY YOU CAN HOLD A KITCHEN KNIFE!
WA!
— THIS IS THE FIRST TIME I'VE SEEN

HIM WITH SUCH A SERIOUS FACE
HE'S SO EXPERIENCED WITH HIS HANDS
NO WAY, THAT GUY
HAS THIS KIND OF GOOD SIDE..!?
THE FINELY CHOPPED PARSLEY AND EGG YOLK, IS ADDED TO MAYONNAISE
MIX THEM UP WELL IN A BOWL TOGETHER

PUT IT BACK INTO THE HOLLOW PART OF THE WHITE OF THE EGG
AFTER THAT, USE MOULDS TO CUT OUT SHAPES FROM HAM AND PLACE ON TOP!
AMAZING ...
IT'S DONE!

GO FOR IT
PERFECTION!
SHIORI-SAN'S WORDS
ARE LIKE A MAGICAL SPELL
IT WAS NOTHING BEFORE BUT
STEADILY IT'S TAKING SHAPE...

MIKA'S FEELINGS
WILL GO STRAIGHT TO HIS HEART FROM THE VERY BEGINNING THIS TIME!
CRAB FLAVOUR FISH PASTE
I—
AMAZING THANK YOU, SAE-CHAN, EVERYONE,
WAIT!
EH....?
IT'S JUST IN TIME!
DO YOUR BEST MIKA!

I'M LEAVING!
HONDA ...!?
!
—KUN ..!
WHAT ARE YOU DOING HERE...
... I'M SORRY!
EH...
K
I- I CAN'T GO TO THE GAME

T/N:CHARACTERS MEAN 'LIKE/LOVE'

huh
SEEMS LIKE FROM TOMORROW THINGS WILL BE FUN—♪
YOU DID IT! GOOD FOR YOU MIKA
ISN'T IT A NICE FEELING!
UUH!
KYAA!!?
...AH
IIWA! YOU IDIOT!
I—...
—THANK YOU SO MUCH!

WE'RE ALL MEETING HERE TODAY FOR A CELEBRATION!
WITH A GREAT EFFORT MATSUDA-KUN WON A BIG VICTORY AT THE MATCH!
MIKA TOO WON A PRIZE IN THE CONTEST
THAT'S GREAT!
IT'S ALL THANKS TO THAT BENTO!
EVERYONE MAKING IT TOGETHER... I DIDN'T KNOW IT WOULD BE SO FUN
IT SEEMS LIKE I HAVE COME TO LIKE COOKING TOO!
AND FROM THAT
ONE MORE THING...

I...
LIKE YUUKI TOO.
...
SO...
I WON'T LOSE!
EVEN IF MY LOVE RIVAL IS A BEAUTIFUL OLDER WOMAN!
THAT'S RIGHT.
YOU'RE WELCOME AT ANYTIME
yeah
THAT GUY IS NOT TO BE LINDERES-TIMATED NE
A cute girl can make him fall in love!
SINCE HE WAS A CHILD HE'S BEEN KIND OF SLOW SO IT'S BEEN A BIT OF A PROBLEM BUT..

カラン♪
NEE-CHAN, YOU KNOW FROM NOW ON MY FRIENDS ARE....
I'LL LEAVE MY YOUNGER BROTHER TO YOU! ♡
HUH, SAE!?
NO WAY!!?!?
Wha- what!?
EH WHA
BROTHER SISTER !?
MY LOVE COULD BE REAS-SURED BY AN ALLY
NEXT
NAKAYOSHI ISSUE 1 ON SALE 12/1

SHIORI-san's Tasty Recipes

recipe/ Shiori art/ Kodaka nao

Ingredients

A B Onigiri x 2 (Rice Balls)

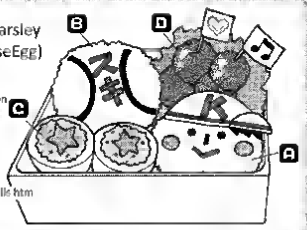
Cooked rice – 2 cup fulls/rice bowls full
Salmon Flakes – 1 ~ 2 tablespoons
Nori sheets (baked/roasted seaweed)
Processed ham slices
Ham/Cookie Cutters
Cheese slices
Fake Crab meat

C Mayonnaise Parsley Eggs (MayoPaseEgg)

1 egg
Parsley (finely chopped) – 1 teaspoon
Mayonnaise – 1 teaspoon
Ham – 1 slice

D Musical Note Meat Balls

4 x Meatballs (available in stores T/N http://busycooks.about.com/od/groundbeefrecipes/r/easymeatballs.htm a simple meatball recipe)
– 2 toothpicks Paper



Make it!

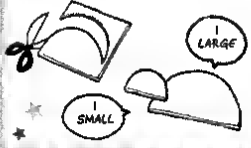
A Onigiri

1 With one cup/bowl full of rice, mix in 1 ~ 2 teaspoons of Salmon Flakes (T/N If you can think of a western/more easily available method of colouring the rice, please leave a suggestion at http://cookiedough.punkmum.net)

2 Use clingfilm to wrap the onigiri into a ball

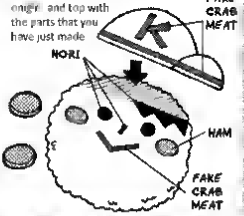
3 Cut the nori and fake crab into roughly 3 millimetre strips with kitchen scissors. Cut circles for the eyes and row of triangles for the hair (these will make the eyes, mouth and letter!)

4 Match the cheese slice up to the onigiri size and cut the cheese into semi-circles (This will make the hat!)



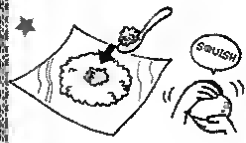
5 Cut the ham into small circles (These will make the cheeks!)

6 Now take the onigiri and top with the parts that you have just made



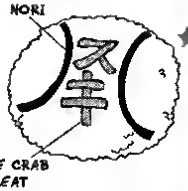
B Onigri

1 With the other bowlful/cupful of white rice put a some salmon flakes in the middle Roll it up into a ball



2 Cut the nori and fake crab meat into roughly 2 mm strips

3 Arrange the nori and fake crab meat on top like this



C Mayonnaise Parsley Egg

1 Put an egg in a pot of water and boil it Boil it for 10 minutes, and once it's done take it out

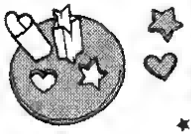
2 Once the egg has been taken out, remove the shell and cut it in half. Remove the yolk from the white

3 Cut the parsley up finely Be careful not to injure yourself, but try and cut it up as finely as you can.

4 Take the yolk from the egg, the parsley and the mayonnaise and with a fork blend it together well by mixing.

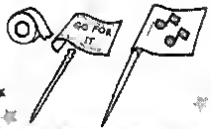
5 Put the mixture into the white halves of the eggs

6 Using cutters, cut out shapes out of ham to go on top of the egg



D Musical Note Meatballs

1 On small pieces of paper draw or write a message Fix it onto the toothpick, this makes the flags



2 With the meatballs (With ready made ones make sure you can see through the packaging, so they are the right size) and skewer with the flags Now you're done!

7 Put the ham shapes on top of the half egg

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typesetting
translation
raws
COOKIE
cleaning
BLACKBUNNY
IRHENE
AVI TSUNAO
HIMAWARI
MIMI
COOKIE
thank you everyone!

Thanks for your support!
Your full attention for this manga and recipes!
nourishment is necessary for Love!
For You
HATSUKOI
LUNCH BOX
Delicious recipes to follow!
Chapter 2
Notice Me!
Kodaka Nao
Project Collaborator-Recipes
SHIORI

UNTIL NOW I'VE NEVER NOTICED THIS KIND OF THING BUT
HE'S SO CUTE WHEN HE'S LAUGHING AND TALKING ABOUT STUPID THINGS
WHO KNEW FROM THE BEGINNING THAT HE HAD SUCH DELICATE SENSITIVE FINGERS
...E
HEY SAE!!

HATSUKOI LUNCH BOX

THE STORY SO FAR!

Sae is a glutton who embarrasses boys Yuuki will speak out to scold Sae so together they're a good pair. One day their friend Mika was invited to a match by a boy she liked yet couldn't go. It was a problem. Sae's idea was to make a bento for her to hand over but she couldn't cook. In order to do so, Yuuki and Shiori taught them how. With Shiori's recipes the confession was a huge success! As Sae was helping out making the Bento, she began to develop feelings for the skilled cook Yuuki.

Yuuki
Sae's classmate. Despite what he seems, he makes delicious food.
Sae
Often eating, she's a first year middle schaoler. Her mother is a famous model for Charisma Housewife but in reality has no housework skills at all so she eats out every day.
SHIORI
Yuuki's older sister. She manages a cafe. Her cooking is really skillful!

IT'S RARE FOR SAE-CHAN NOT TO SCOFF DOWN HER LUNCH
HUH?
IT'S NOTHING!
WHAT'S WRONG? YOU'RE GRINNING
It gives me a bad feeling...
HAHA!
BUT WHAT ARE YOU DOING GLARING AT YUUKI-KUN LIKE THAT——?
STOP IT AYANO ...
HUH, ME!?
WAIT, I NEED TO PREPARE MYSELF ..
SAE...
YOU CAN'T HAVE IT!
WHATEVER I SAY I JUST GET VIEWED LIKE THIS....?

THERE'S NO HELPING IT...
HE'LL NEVER SEE ME AS THAT KIND OF GIRL!!
AHA HA!
YUUKI-KUN'S KIND OF SLOW I GUESS.
EVEN IF ONLY SAE-CHAN IS AWARE OF IT, THAT'S FINE SINCE YOU'RE ALREADY FRIENDS.
AYANO ...
YOU ALREADY HAVE A GOOD RELATIONSHIP, WHY YOU HAVEN'T BECOME CLOSER IS A MYSTERY.
WHY DON'T YOU CONFESS TO HIM?
A-A-AS IF!

FROM HERE ON OUT IT SEEMS THAT'S ALL I'VE BEEN THINKING ABOUT.
I HAVE BEEN THINKING A LOT ABOUT BEING YUUKI'S FRIEND
SIGH
I DON'T KNOW WHAT I SHOULD REALLY DO.
I'VE QUICKLY BEEN GETTING EXCITED ABOUT THESE FEELINGS
BUT SAE THERE'S SOMETHING ELSE.
I HAVE SOME-THING ...
HEY! HURRY UP OR TOMOYA'S PRACTICE WILL BE DELAYED!!
ばたばた
5
SEXY COMMOTION

CRACH!
WAH!
—AH
SORRY!?
...
AYANO
...?

... COULD IT BE THE PERSON AYANO LIKES—...
TOYODA TOMOYA.
HE WON THE INTER HIGH SCHOOL CHAMPIONSHIPS IN THE SUMMER. HE'S OUR GROUNDS CLUB'S HOT GUY HOPE!
キャーッ
Tomoya-kun!
what amazing support
I GUESS HE'S KIND OF COOL.
I UNDERSTAND WHY AYANO LIKES HIM...
—HE'S OUR SENPAI NE

EVERYDAY HE GETS UP EARLY TO RUN LONG DISTANCES.
WHETHER IT'S RAINING OR SNOWING TOO...
HE HAS TALENT BUT THAT'S NOT WHY HE WINS.
IT'S BECAUSE HE'S AN AMAZINGLY HARDWORKING PERSON.

FROM AYANO'S OUTWARD APPEARANCE YOU WOULDN'T REALLY BELIEVE SHE WOULD LIKE SOMEONE LIKE THIS.
... I SEE. SORRY.
AH, SENPAI IS COMING THIS WAY!
THIS IS YOUR CHANCE! GIVE HIM THE TOWEL!
YE-YEAH!

SE-
SENPAI!
WAH!
TOYODA-
SENPAI!
CLEAN
OFF
WITH...
WHAT?
YOU,
OH,
TOMOYA
FORGOT
THIS?
SENPA
...
AYANO
...
AH...!
THANKS,
I'LL
TAKE IT
TO HIM

—SEE!
SAE IS MUCH BETTER AT THIS THAN ME ANYWAY
WHAT AM I DOING.
I'M FAR FROM HIS LOVE INTEREST. HE'S NEVER EVEN CONSIDERED ME IN THAT WAY.
BEFORE, WE UNEXPECTEDLY MET WHEN HE WAS EN ROUTE TO MORNING PRACTICE, WE BEGAN TALKING BUT
SENPAI PROBABLY DOESN'T REMEMBER IT...
AYANO ...

getting Ayano and senpai together plan!
YOSH!
I'LL DO WHAT I CAN TO HELP AYANO...!
TO GET CLOSE TO THE PERSON YOU LIKE... FIRST YOU HAVE TO GET UP TO THE STARTING LINE
—AL-THOUGH

OH?
FIRST I JUST NEED A TECHNIQUE TO GET PASSED THE IRON-CLAD DEFENCES ..
The sun is zz-ling.
A RUMOUR ABOUT SENPAI HAS BEEN DISCOVERED!
IF I COULD THINK CLEARLY IT WOULDN'T BE A PROBLEM.
1-2
MORNING!
MORNING AYANO—
I SAW TOYADA-SEMPAI ON THE WAY HERE—

HE WAS BUYING BREAD AT THE CONVENIENCE STORE!
his breakfast, I guess?
AH, THAT'S ...
SENPAI DOES THAT EVERYDAY BEFORE MORNING TRAINING.
HE ALWAYS RUNS 10 KILOMETRES... HE NEVER HAS TIME TO EAT AT HOME.
HE DOESN'T WANT TO BOTHER HIS MOTHER SO.
HIS BREAKFAST IS JUST FROM THE CONVENIENCE STORE
WHEN I MET SENPAI THAT TIME HE TOLD ME THAT... AH, I WANT TO THINK OF A WAY HELP HIM.
EHHHH —!

MOREOVER, IN THE COLD AS WELL? ON TOP OF THIS HE'S GOING TO DIE OF STARVATION AT THIS RATE!?
REALLY AFTER SUCH EXCERSIZE A SNACK FROM THE CONVINIENCE STORE IS USELESS
I can't stand it
She's worked...
YEAH!
TOYODA-SEMPAI IS AMAZING RIGHT!
No.

AFTER SCHOOL WE'LL HAVE A MEETING TO DISCUSS STRATEGIES-!
I GOT IT!
...!
EH!?
GIVE IT TO HIMSELF YOURSELF IN A CONTAINER!!

OH, WELCOME!
HELLO SHIORI-SAN!
YUUKI HASN'T COME TODAY YET ...HE TAKES THINGS EASY I GUESS.
well
THAT WAS THE PLAN
SHE'S YUUKI'S OLDER SISTER
SHIORI-SAN'S COOKING IS AMAZINGLY DELICIOUS!
YOU CAN'T FIGHT ON AN EMPTY STOMACH AFTER ALL RIGHT—

really!
IT'S DELICIOUS!
THIS IS HAPPINESS—
THIS, AND THIS!
LET'S MAKE THIS TO GIVE TO SENPAI TO EAT!
YEAH YEAH!
WE'LL PUT A LOT OF EFFORT INTO GIVING IT A REALLY GIRLY APPEAL!
PUTTING THE HEART THERE IS REALLY CUTE ISN'T IT!?
16
キラリ
CHOCOLATE
LOVE
BOLOGNESE
CARROTS
SALAD
REAL CREAM

SHIORI-SAN PLEASE CAN YOU TEACH US HOW TO EASILY MAKE THIS!!
IDIOT!
SLAP
FIRSTLY YOU SHOULD CONSIDER HOW YOU COULD EAT THIS!
What's with the chocolate
YUUKI!
AH, WELCOME HOME.
ALSO, IT WILL GROW COLD AND BECOME STIFF. HE'LL BE FORCED TO EAT IT IN THE COLD ALREADY, IT'LL BE LIKE SOME KIND OF PUNISHMENT GAME.
OH I SEE...

WE'LL NEED THIS TO MAKE IT ♥
LET'S MAKE A WARM MENU
YOU'RE SO COLD, MY BENTO'S HEART AND BODY HAS GONE COLD TOO...
and I went to such trouble to make t cute too
YEAH ...
EH...!?
LOOK FORWARD TO IT RIGHT?
WELL, BE HERE TOMORROW MORNING AT THE KITCHEN

GOOD MORNING SHIORI-SAN!
TICK
4:01
I GOT PLENTY OF SLEEP SO I'M READY FOR ANYTHING—
HUH?

WHAT'S HAPPENED.
TO BE IN TIME FOR MORNING PRACTICE I CAME RUSHING WITHOUT HAVING ANY BREAKFAST
...SAE ONLY WANTS TO DO SAMPLE TASTING NE
(sing)
SHIORI COULDN'T MAKE IT

SHE URGENTLY HAD TO GO, SO SHE WOKE ME UP.
I BROUGHT THIS RECIPE SHE GAVE ME. I GUESS I'LL HAVE TO HELP YOU NOW.
Is that a problem?
SHIORI'S RECIPE
!?
YUUKI—!?
What are you doing here?
HEY, IS THERE A PROBLEM WITH IT BEING ME!!
LOOK FORWARD TO IT RIGHT?
HOW COULD YOU SHIORI...!!
... WELL, IF THAT'S OK LET'S START.
BEGIN BY CUTTING UP THE INGREDIENTS

CUT THE HOTDOG SAUSAGE AND CARROTS INTO ROUND SLICES...
SLICE THE BROCCOLI IN 2.
THEN CUT THE POTATO INTO CUBES, MAKE SURE TO SOAK THEM IN WATER.
and
THIS IS FOR THE CARROTS
?
OK ♪
IT'S TO MAKE THE CARROTS INTO HEART SHAPES RIGHT
CUTE— ♡
SIZZLE
THEN IN A PAN FRY THEM IN OIL.
DO THE HOT DOG SAUSAGE FIRST.
RUMBLE
UWAAH! WHAT A NICE SMELL!

【イラストけいじばん　残念賞】（兵庫県　小4　三谷結美）
（群馬県　小6　髙橋絵美）（東京都　小4　出垣ふみ）

ADD THE TOMATO JUICE TO THE PAN.
ONCE IT'S BOILED FOR A LITTLE WHILE, THROW IN THE FARFALLE PASTA AND STOCK CUBE.
FARFALLE Butterfly shaped pasta
THESE HAVE SUCH A CUTE SHAPE!
They look like ribbons
AT THIS POINT, COOK AT MEDIUM HEAT FOR 12 MINUTES!
LASTLY, ADD MILK AND SUGAR, SALT, PEPPER TO TASTE—
——IT'S COM-PLETE!
EH...!?

I drove a new type of car. I was really nervous.

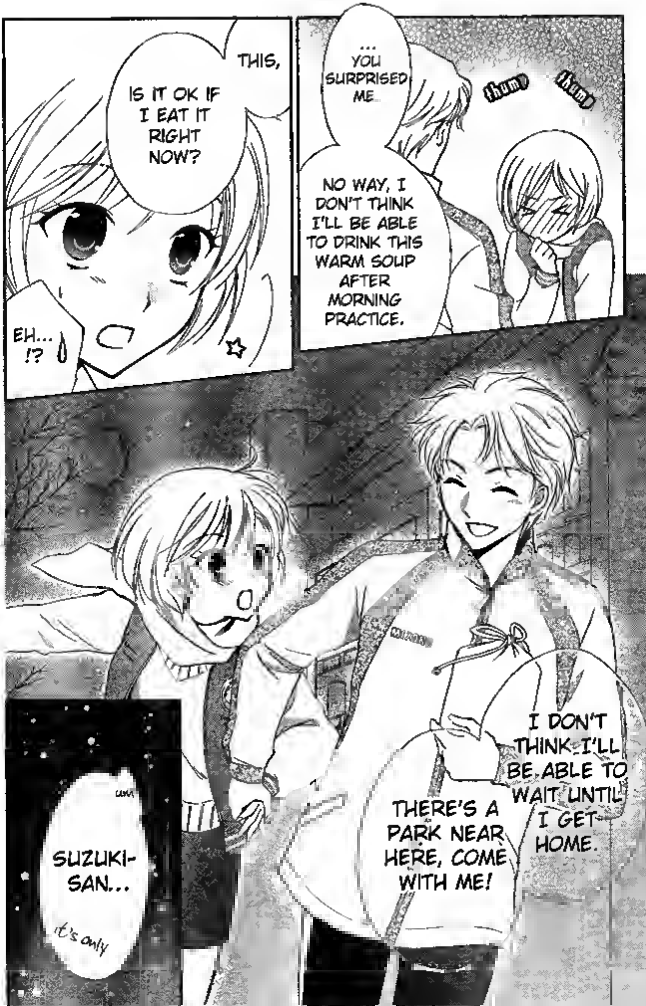
〒101-8002 東京都千代田区一ツ橋2-5-10 小学館 なかよし編集部 小畑ナナ先生係

THIS IS...
SOUP... !!
—HEY!
WHAT!?
WAIT A MINUTE YUUKI THIS IS SUPPOSED TO BE FOR BENTO?
How are we going to take it!?
IT'S FINE. THERE'S PLENTY OF BENTO BOXES THAT ARE THICK ENOUGH FOR THIS.
THE ONES THAT ARE INSULATED ARE BEST.

... IT'S DELICIOUS ...!
THE TOMATO'S FLAVOUR
IS WARM
AND SIMPLE
IF THIS SHAPE IS ROUND TOO...!
A TUNA MAYO SANDWICH FOR THAT EXTRA DEGREE OF SATISFACTION
NONETHE-LESS IT'S STILL A LITTLE LACKING I GUESS

LOVE
I'M HERE—...
YOU WANT TO HELP, AND DO YOUR BEST IN THE COLD
HEY, AYANO.
LET'S ADD A MESSAGE.
AND I ALSO WANT TO GO ALONG
IT'S DONE ...!
HUFF HUFF
-TOYODA-SENPAI!

PLEASE ...!!
LOVE
G-GOOD MORNING! I'M SUZUKI, A FIRST YEAR!
Hm?
YOU
THUMP THUMP
IT'S REALLY GREAT HOW YOU PRACTICE EVERYDAY!
Sh..
UM, I'VE BROUGHT YOU REFRESHMENTS TAKE THIS BACK WITH YOU FOR BREAKFAST


THIS,
IS IT OK IF I EAT IT RIGHT NOW?
EH... !?
...YOU SURPRISED ME.
NO WAY, I DON'T THINK I'LL BE ABLE TO DRINK THIS WARM SOUP AFTER MORNING PRACTICE.
(hum)
(hum)
I DON'T THINK I'LL BE ABLE TO WAIT UNTIL I GET HOME.
THERE'S A PARK NEAR HERE, COME WITH ME!
(ahh)
SUZUKI-SAN...
it's only

SUZUKI —...
WHAT'S YOUR FIRST NAME?
THAT'S GREAT! IT SEEMS LIKE IT WENT SMOOTHLY.
I GUESS AND THEY ALL LIVED HAPPILY EVER AFTER.
Hey!
WHAT'S WITH YOUR HALF-HEARTED ATTITUDE.
WELL, LET'S GO HOME ALREADY.
IT'S WARM THERE AND HERE IS COOOOLD.
I'M HUNGRY AND SLEEPY.
*USTLE
...

THAT'S NOT WHY!
I must have missed that
YOU MADE IT FOR YOURSELF?
IT'S JUST BECAUSE THERE WERE INGREDIENTS LEFT OVER!
IT'S A LITTLE MISSHAPEN BUT...
HERE...
I THOUGHT YOU'D BE HUNGRY
THANK YOU FOR COMING ALONG SO EARLY IN THE MORNING
GYAAA!
THIS ISN'T RIGHT!
...OK.
THANKS.

HERE.
It's simple and delicious, the way words can change. Just a little bit at a time, the distance lessens.
THANK YOU.

SHIORI-san's Tasty Recipes

In 2007, at the age of 22 "I want to make meals for him." (Takarajima Shakai) was published. After this, the series became very popular and 45,000 copies have been sold. At the center of women's fashion magazines, she has gained high support from girls to become for a coordinator for this project.

レシピ_SHIORI　イラスト/小蘭ナヲ

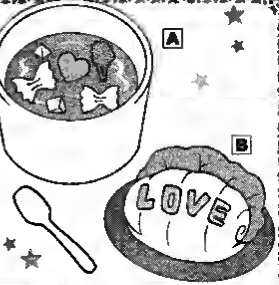
Ingredients

A. Heart warming tomato soup

- Carrot ... 2cm
- Broccoli ... 3 small bunches
- Potato ... 1 small
- Hot dog sausage ... 1
- Farfelle Pasta (butterfly shaped pasta) ... 12 grams
- Tomato Juice ... 150ml
- 1 hullion/stock cube
- 1 table spoon of milk
- A little salt
- Olive Oil, salt pepper ... suitable amount

B. Tuna Mayo Message Bread

- 1 roll
- Tuna ... 1 table spoon
- Mayonnaise ... 1 teaspoon
- Ham ... 1 slice
- Green salad leaf
- Butter, Mayonnaise ... suitable amount

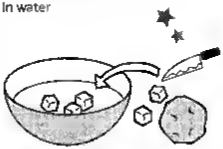


How to make it!

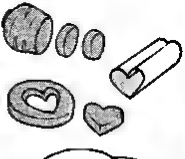
A Heart warming tomato soup

1 Cut the broccoli in half, slice the hot dog sausage into 1cm thick slices

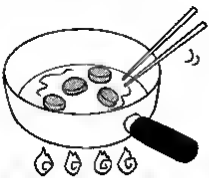
2 Peel the potato and the cut it into 1cm cubes. Soak in water



3 Slice the carrot into 5 mm round pieces, then use a heart shaped cutter to make the shapes.



4 Put some olive oil in a pot and heat it up, and then put the hot dog sausages in



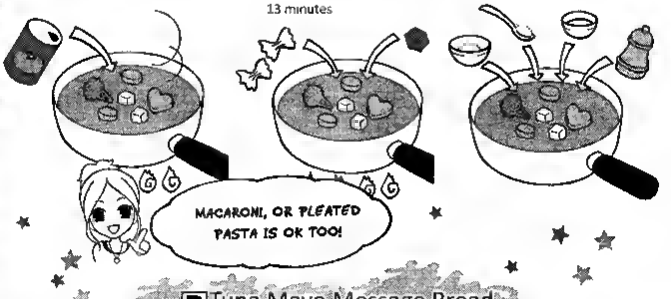
5 One the hot dog sausage slices have coloured/cooked, put the broccoli, potato and carrot in

IT'S OK TO USE OTHER VEGETABLES THAT YOU LIKE TOO! IF YOU MINCE IN VARIOUS VEGETABLES, IT'LL BE A MORE DELICIOUS AND NUTRITIOUS SOUP!

6 Once the vegetables have simmered in the oil for awhile, add the tomato juice, then simmer some more

7 Once it s simmered some more, add the bullion/stock cube and the fafelle pasta, let it stew on a low heat for 12 – 13 minutes

8 To finish, add milk, salt, pepper and sugar to taste



B Tuna Mayo Message Bread

1 Drain the oil from the tuna and add the table spoon of mayonnaise

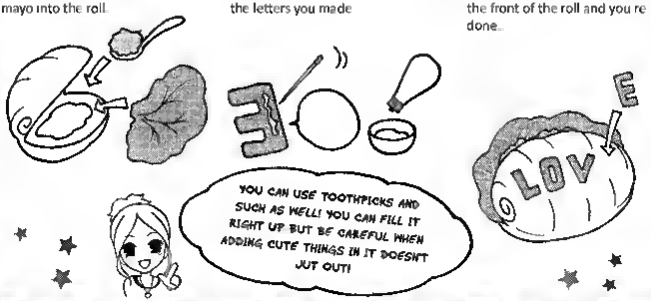
2 Cut along the s de of the roll, spread butter inside the roll

3 On a thin slice of ham, cut out the shape of the letters you want

4 Insert the salad leaf and tuna mayo into the roll

5 Spread a little mayonnaise on the letters you made

6 Put the letters you made onto the front of the roll and you re done.


YOU CAN USE TOOTHPICKS AND SUCH AS WELL! YOU CAN FILL IT RIGHT UP BUT BE CAREFUL WHEN ADDING CUTE THINGS IN IT DOESN'T JUT OUT!
LOV
E

http://cookiedough.pinkmimi.net
translation,
raws: cookie
Editing:
Rin
final797
Avi Tsunao
Linn-chan
kirapika
cookie
thanks everyone!

Bi... recruitment!!
Tell us the recipes you want to know and the love stories about wanting to hand over a bento to a boy!
Send a postcard and don't forget your address name, year and telephone number!
Address to 〒112-8001 文京区音羽2-12-21
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Delicious Lunch Recipe 3!
LOVE
HATSUKOI
初恋
LUNCH BOX
ランチボックス
Delicious recipes to follow
Chapter 3
How do you become a cute g...
Kodaka Nao
Project Collaborator & Recipes SHIORI

EH! AN AMUSEMENT PARK?
SORRY, I'M GOING WITH MATSUDA-KUN TO SEE A FILM..
AH, I'LL HAVE TO PASS TOO.
I PROMISED I'D MAKE A BENTO FOR TOYADA-SENPAI—!
I SEE...
...AH
She always cheerful Sae, it seems like only with Yuuki her power is halved...

HATSUKOI LUNCH BOX

THE STORY SO FAR!

Sae is a glutton who embarrasses boys. Yuuki will speak out to scold Sae, so together they're a good pair. One day, their friend Mika was invited to a match by a boy she liked yet couldn't go. It was a problem. Sae's idea was to make a bento for her to hand over, but she couldn't cook. In order to do so, Yuuki and Shiori taught them how. With Shiori's recipes the confession was a huge success! As Sae was helping out making the Bento, she began to develop feelings for the skilled cook Yuuki

Yuuki
Sae's classmate. Despite what he seems, he makes delicious food.
Sae
Often eating, she's a first year middle schooler. Her mother is a famous model for Charisma Housewife but in reality has no housework skills at all so she eats out every day.
SHIORI
Yuuki's older sister. She manages a cafe. Her cooking is really skillful!

so-sorry Sae-chan
how unhappy-ended
ISN'T THERE ANOTHER SUBSTITUTE YOU COULD ASK AS TO GO WITH YOU?
BUT, WHY AM I CRYING!?
SUCH IS A GIRL'S FRIENDSHIP!?
MOVED TO TEARS
I'M DELIGHTED AS YOUR FRIEND THAT THE TWO OF YOU HAVE FOUND HAPPINESS...!
...
THAT'S...
RIGHT RIGHT!
THIS IS YOUR CHANCE TO INVITE YUUKI RIGHT?
3
WHAT IS IT SAE?
GEEH!
OH?
IS THAT A FREE TICKET TO AN AMUSEMENT PARK!?
IF I COULD DO IT I WOULD HAVE DONE IT A LONG TIME AGO!

NO TO WORRY YOU, BUT I'M FREE TOMORROW —?
YOU OVER THERE!!
FIRSTLY LET'S TRY AND READ THE MOOD A LITTLE? KATOU-KUN! ♡
YES YES!
ME! I WANT TO GO!
OI, SUBARU
HOME ROOM IS STARTING!?
BY THE END OF TODAY THIS MUST BE DECIDED, SO PLEASE PARTICIPATE PROPERLY!
I'M SORRY IINCHOU!*
SCARY...
*NICKNAME FOR CLASS REPRESENTATIVE

SHE'S AS STIFF AS EVER.
I wonder what she laughes about
AN EXCELLENT RECORD, SERIOUS AND STRAIGHT FACED, OUR CLASS'S REPRESENTATIVE.
SO, I WANT THE CLEANING WEEK DUTIES TO BE DECIDED.
CLEANING WEEK
I AGREE
WELL, I THINK IINCHOU WOULD DO A GOOD JOB!
BEING IN-CHARGE IS AN IMPORTANT TASK. SO WHO WILL BE THE CANDIDATE—
EH... ME!?
I'M ALREADY REALLY BUSY SO IT'S BOTHERSOME
I NEED COURAGE-!!
WHAT?
UM... YOU KNOW, EARLIER WHEN I WAS TALKING ABOUT THE AMUSEMENT PARK
YUUKI!!

ME
WITH YUUKI—
SAE
MIKA AND AYANO CIRCUMSTANCES AREN'T GOOD SO—
IT SEEMS LIKE KATOU WANTS TO GO HOWEVER
GO FOR IT!
SO IN OTHER WORDS, ME AND THIS GUY, THE TWO OF US SHOULD GO TO THE AMUSEMENT PARK?
HUH?
... WHAT, THIS GUY IS UNBELIEVABLE.
How cold— Well, it's fine! I'll ask a girl you do that.
I WASN'T EVEN A CHOICE....?

IS IT REALLY OK? TO TAKE THEM...
I'LL GIVE THEM TO YOU!
WHY DON'T YOU GO WITH A GIRL YOU LIKE!!
SAE!!
WHAT! WHAT-!
I DON'T BELIEVE IT!
HE DIDN'T THINK OF ME AT ALL!
THAT THICK-HEADED GUY —!!!
...HM?

IT'S IINCHOU.
THAT'S RIGHT, THE CLEANING WEEK DUTIES.
IN THE END IINCHOU HAD TO DO IT.
WELL, SHE IS THE MOST SERIOUS, AND ALSO COMPETENT I GUESS.
SO
WHAT SHALL I BUY FOR TODAY'S DINNER?
SFX:COLLAPSE

IINCHOU!?

MIYUKI!!

School Infirmary

SFX RUNNING

SHE'S FINE, JUST A LITTLE WORN OUT, HOWEVER IT SEEMS LIKE SHE'S BEEN OVER-DOING IT.
AH, I SEE..
... KATOU ...
YOU SURPRISED ME...
news
When I draw cooking things it's a problem since it makes me hungry (laughs)
I MEAN
... HEY, JUST NOW, YOU SAID 'MIYUKI' ....
HUH?
AH..
OH?
AH
YOU'RE AWAKE?
JEEZ, YOU MADE US WORRY— YOU JUST ENDURED IT UNTIL YOU COLLAPSED
IF IT WAS UNREASONABLE THEN IT'S UNREASONABLE. YOU SHOULD HAVE SAID SO PROPERLY AND WE COULD HAVE DONE ROCK-PAPER-SCISSORS OR SOMETHING
BUT...

THAT'S NOT IT...
?
... IT'S NOT THAT I DIDN'T WANT TO DO IT... OR THAT I WANTED TO FORCE SOMEONE ELSE TO DO IT...
I DIDN'T WANT ANYTHING LIKE THAT.
...IT'S ONLY THAT... I WOULD LIKE EVERYONE
TO WORK TOGETHER.... BUT... IT'S JUST....

YOU'RE GIVING IT TOO MUCH.
.....!
... I'M SORRY.
IIINCHOU....
a little summer reflection

EH-!?
THE TWO OF YOU ARE CHILDHOOD FRIENDS!?
AHAHA
I KNOW RIGHT—
THERE DOESN'T SEEM TO BE ANY CONNECTION BETWEEN ME AND MISS SERIOUS HERE RIGHT
HEY!!
IF YOU WANT TO KNOW ANY OF SUBARU'S WEAKNESSES I'LL TELL YOU
SINCE KINDERGARTEN THIS GUY HAS BEEN A LADIES MAN!
THEY'RE REALLY CLOSE
KYA!
SORRY, SORRY, STOP!
HEY YOU! I KNOW SOME EMBARRASSING THINGS FROM THE PAST ABOUT YOU TOO YOU KNOW!

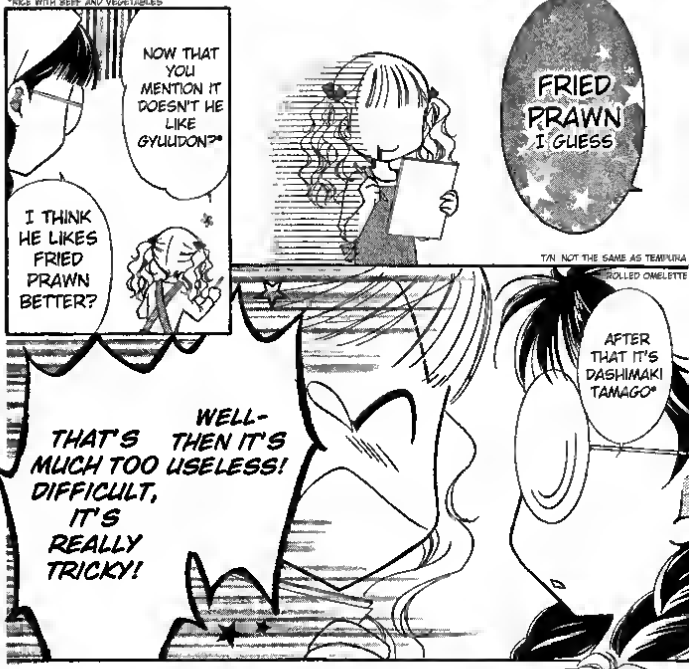
R R R
HM?
THAT'S THE FIRST TIME I'VE SEEN IINCHOU'S SMILING FACE.
(How very rare!)
YES! HELLO?
I'll be home tomorrow
MAMA
I'M SORRY IT'S SO LATE.
THIS IS HINO BUT...
1.5倍
HINO! ....
IINCHOU!?
SO- SORRY FOR CALLING AT THIS TIME
BUT THERE'S SOMETHING I WANT TO DISCUSS WITH YOU....

WHY DON'T YOU GO WITH A GIRL YOU LIKE!?
IT'S SUBARU ... RIGHT.
HE ASKED IF I WANTED TO GO WITH HIM TOMORROW TO THE AMUSEMENT PARK
HUH?
COULD THIS MEAN
THE PERSON KATOU LIKES IS...
SO... ANYWAY YOU KNOW
I WAS WONDERING WHAT KIND OF CLOTHES WOULD BE GOOD TO WEAR..?
SINCE SAE-CHAN'S KNOWLEDGE-ABLE ABOUT WHAT'S FASHIONABLE AND SUCH.
IF YOU COULD GIVE ME SOME ADVICE I COULD BE ..
... CU...
A 'CUTE GIRL', YOU KNOW, WHAT SHOULD I DO?

BE THE WAY YOU ALWAYS ARE AND IT WILL BE FINE.
IT WOULD BE USELESS TO BE ANYTHING OTHER THAN YOUR USUAL SELF IINCHOU....
KATOU TOO, I'M SURE HE THINKS THE TRUE IINCHOU IS GOOD TOO.
EH...
THE USUAL ... ME....
ANYHOW, IF YOU CAN SURPRISE HIM SOMEHOW,
IT SEEMS THAT WOULD MAKE KATOU HAPPIER...
FOR EXAMPLE, YOU COULD GO WITH A BENTO RIGHT!
UHH!
AH... NO— THAT'S....
WHETHER IT'S COOKING OR ANYTHING LIKE THAT, YOU CAN DO IT!
AS EXPECTED FROM THE DAUGHTER OF A 'CHARISMA' HOUSEWIFE!
I SEE.. THAT'S TRUE!

YOU'RE FULL OF FIGHTING SPIRIT NE—
RIGHT! I'M DEPENDING UPON YOU!!
UWAAA! SHIORI-SAN!!
HELP
... I SEE, I GET THE GENERAL IDEA
WHAT KIND OF MENU WOULD KATOU LIKE?
WELL THAT'S ...
FIRSTLY WHAT KIND OF BENTO SHALL WE DO?
I THINK FOR THE BENTO WE SHOULD PUT IN SIDE DISHES HE LIKES SO HE'LL BE HAPPY RIGHT—!

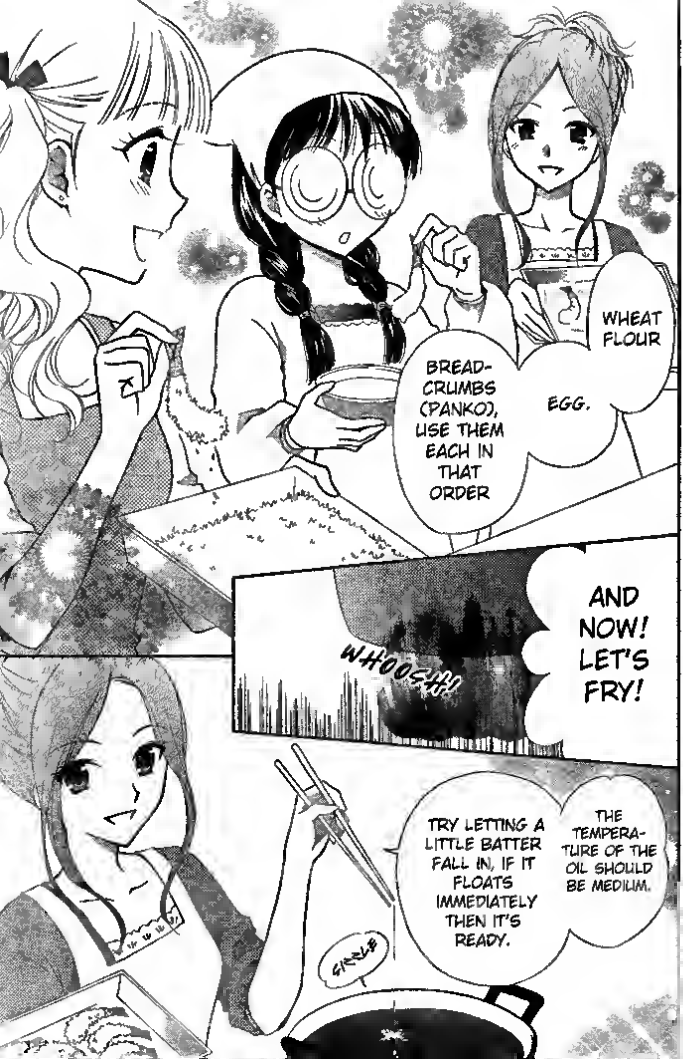
*RICE WITH BEEF AND VEGETABLES


NOW THAT YOU MENTION IT DOESN'T HE LIKE GYUUDON?*
I THINK HE LIKES FRIED PRAWN BETTER?
FRIED PRAWN I GUESS
T/N: NOT THE SAME AS TEMPURA
ROLLED OMELETTE
AFTER THAT IT'S DASHIMAKI TAMAGO*
WELL- THEN IT'S USELESS!
THAT'S MUCH TOO DIFFICULT, IT'S REALLY TRICKY!

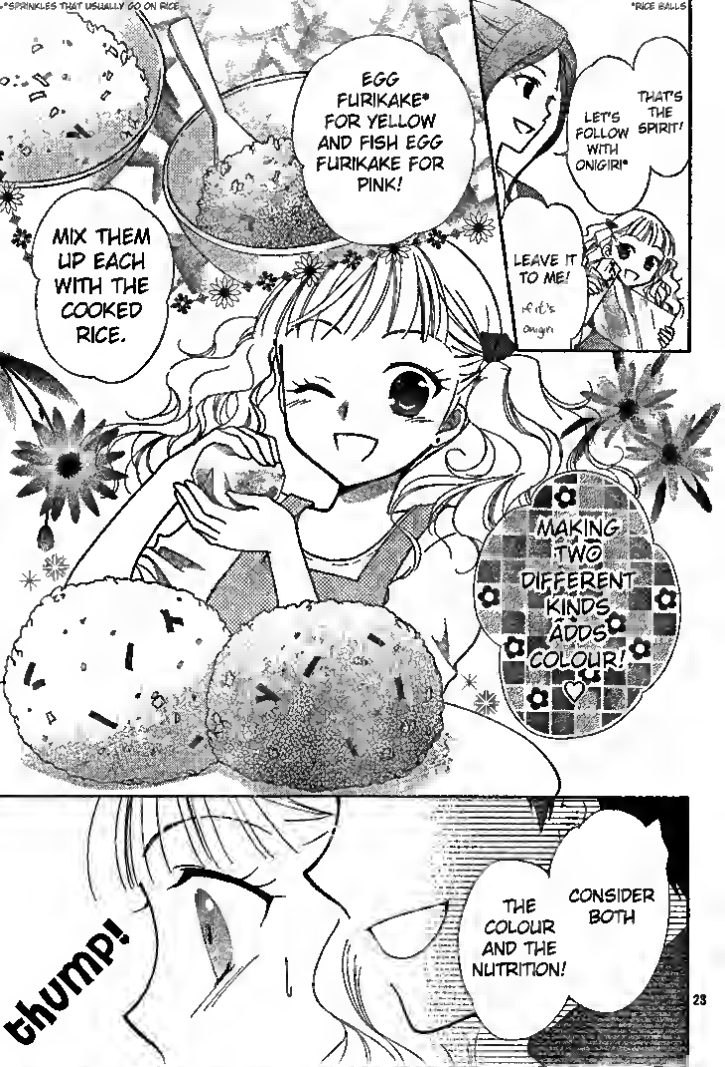
THERE'S MANY TASKS THAT NEED TO BE DONE, SO THE WORK WILL BE DIVIDED...
YEAH!
RIGHT, WELL THE DASHIMAKI TAMAGO WILL BE—
IT SEEMS LIKE A DIFFICULT BENTO BUT IF YOU FOLLOW THE INSTRUCTIONS PROPERLY IT WILL BE FINE!
IT'S FINE! LET'S TRY DOING IT
EH....

LET'S LEAVE IT TO YUUKI!
... SO, WHY AM AM I HERE AGAIN...?
Reluctance
well, well
ISN'T IT OK! SINCE IT'S FOR THE SAKE OF YOUR FRIEND TOO.
YOU MUST REALISE THAT GETTING UP EARLY TO COOK FOR THE SAKE OF THAT GUY LEAVES ME EMPTY INSIDE.
It's lame
HE BETTER SAY ITS DELICIOUS
HE SAYS SUCH THINGS BUT, HE ALWAYS HELPS OUT FOR US
HE'S KIND—

WELL, FIRSTLY PREPARING THE PRAWNS BEFORE COOKING!
PEEL OFF THE SHRIMP'S SHELL.
CUT OFF THE END OF THE TAIL WILL A KITCHEN KNIFE.
WATER ACCUMULATES IN THE TAIL, SO,
IF YOU PUT IT IN BEFORE THIS, THE OIL WILL SPLASH.
I SEE—!
USE BAMBOO SKEWERS TO MAKE SLICES DOWN THE BACK.
USE SALT AND PEPPER TO FLAVOUR.


WHEAT FLOUR
EGG.
BREAD-CRUMBS (PANKO), USE THEM EACH IN THAT ORDER
AND NOW! LET'S FRY!
WHOOSH!!
THE TEMPERA-TURE OF THE OIL SHOULD BE MEDIUM.
TRY LETTING A LITTLE BATTER FALL IN, IF IT FLOATS IMMEDIATELY THEN IT'S READY.
SIZZLE

PUT THE PRAWNS GENTLY INTO THE OIL—...
THE PRAWN'S TAIL BECOMES A PRETTY RED!
—SO, ONCE THE COATING HAS TURNED A LIGHT BROWN COLOUR, PLACE IT ON A TRAY!
IT'S... DONE.
IT LOOKS CRISPY AND DELICIOUS!


*SPRINKLES THAT USUALLY GO ON RICE
*RICE BALLS
EGG FURIKAKE* FOR YELLOW AND FISH EGG FURIKAKE FOR PINK!
MIX THEM UP EACH WITH THE COOKED RICE.
THAT'S THE SPIRIT!
LET'S FOLLOW WITH ONIGIRI*
LEAVE IT TO ME!
MAKING TWO DIFFERENT KINDS ADDS COLOUR!
thump!
CONSIDER BOTH
THE COLOUR AND THE NUTRITION!

I ADDED SMALL FISH FOR EXTRA CALCIUM!
I WON'T LOOSE WITH MY DASHIMAKI TAMAGO!
DELICIOUS!
HEY, YOU!
DON'T FORGET TO DO THE VEGETABLES!
AFTER THAT, ALL THAT'S LEFT IS PACKING.

... AMAZING! IT'S FULL OF PRETTY COLOURS!
AND THE NUTRITIONAL BALANCE IS PERFECT!
THAT WE COULD MAKE SUCH A SPLENDID BENTO IS....!
25
BECAUSE YOU TACKLED IT DILIGENTLY BY DOING THINGS IN ORDER, YOU COULD DO IT...
RIGHT?
ah!
HEY, HEY! THERE SHOULD BE DESSERT DON'T YOU THINK?
WHAT!?
IT'S STILL NOT ENOUGH FOR YOU!?
I can eat sweets after even this much!

IT'S OK!
IT'S EASY TO MAKE CUTE SWEETS!
PUT SOME WATER AND AGAR-AGAR POWDER IN A SAUCEPAN
ADD SOME TINNED FRUIT AND HEAT UP—
WRAP THEM IN A POUCH SHAPE FROM CLINGFILM THEN,
PUT THEM IN A REFRIGERATOR TO COOL DOWN AND HARDEN—
UWAA...!

CUTE!
YOU CAN SEE THROUGH THAT IT'S JELLY LIKE...!
HUH!
HEY! IF WE DECORATE WITH THIS RIBBON IT WILL BE EVEN CUTER!
!
B.. BUT,
FOR ME THAT'S TOO MUCH CUTE-NESS...!!

IT'S ALL PART OF IINCHOU!
WHY!?
I DON'T THINK THAT'S TRUE AT ALL
THERE'S A PLACE FOR THE SERIOUS YOU,
AND A PLACE FOR THE CUTE YOU

AHA HA—THERE THERE!
You're so fidgety
ARE YOU PREPARED?
AH, YEAH.
I DON'T LOOK STRANGE ...?
HMMM...
THAT'S RIGHT...
IF YOU DO THIS IT'S CUTER!

...
THANKS!

ISN'T THAT NICE...
I'M THE ONE SEEING PEOPLE OFF AGAIN...
—WELL THEN.
SIGH
WE SHOULD GO TOO.
RIGHT RIGHT, LET'S GO HO...ME
EEHHH!?

TOKYO WONDER LA
AN EARLY MORNING DATE.
LUNCH IS ON YOU?
—WHAT THE!
THE HAPPINESS THAT CAME FROM MAKING THE BENTO
I GOT TO SHARE A LITTLE OF IT TOO. ♡
Definitely, good memories were made
3 NEXT
NAKAYOSHI 3 ON SALE 2/3

SHIORI-san's Tasty Recipes

In 2007, at the age of 22 "I want to make meals for him" (Takarajima Shukan) was published. After this, the series became very popular, and 45,000 copies have been sold. At the center of women's fashion magazines, she has gained high support from girls to become food co-ordinator for this project.

recipes/SHIORI Illustrator/Kodoko Nao

Ingredients

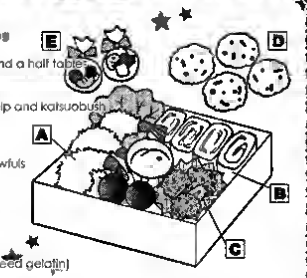
A. Tender Fried Prawn
4 Prawns (Shrimp)
Salt, Pepper - suitable amounts
Wheat flour, Beaten egg
Panko (breadcrumbs - but quite crispy) Vegetable oil - suitable amount

B. DashiMaki Tamago with Small Fish
2 eggs
Dried Young/Small Sardines - 2 tablespoons
Soy sauce - 2 teaspoons
Salt - a pinch
Japanese style Dashi (soup stock) 1 quarter of a teaspoon
Hot water - 2 tablespoons
Vegetable oil - suitable amount

C. Broccoli in Sesame Dressing
Broccoli - 3 ~ 4 small florets
Ground Sesame (black) - 1 and a half tablespoons
Sugar - 1 teaspoon
Mentsuyu (ichiban dashi = kelp and katsuobushi flakes) 2 tablespoons

D. Onigiri
Cooked Rice - 2 cupfuls / bowfuls
Furikake

E. BonBon Jelly Fruits
Fruit Mix (Tinned) 120g
Tinned Syrup 50 ml
Water 150 ml
Agar-Agar 3g (kind of seaweed gelatin)
Sugar 2 tablespoons

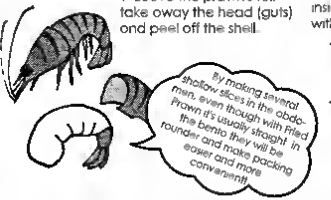


To make it!

A. Tender Fried Prawn

Always have an adult with you when making this!

1 Leave the prawn's tail, take away the head (guts) and peel off the shell.


By making several shallow slices in the abdomen, even though with Fried Prawn it's usually straight in the bento they will be rounder and make packing easier and more convenient!

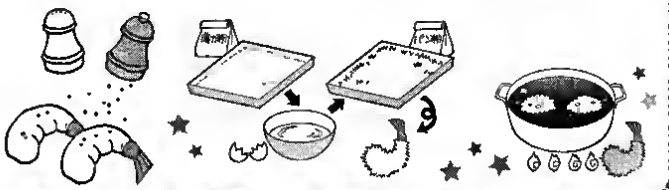
2 Cut off the end of the tail, take out the water inside by pressing down with a kitchen knife.

3 Using a toothpick make slices down the back, and take out the insides

4 Wipe off any moisture and lightly season with salt and pepper.

5 Coat in flour, then egg, then panko (breadcrumbs) Make sure to do it in that order.

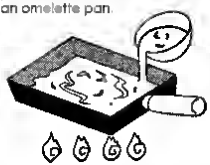
6 Deep fry in oil that's 170 degrees until they become a light brown colour!



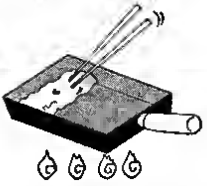
B Dashimaki Tamago with Small Fish

1. Put the 2 eggs, sardines, soy sauce and salt into a bowl. Add the Japanese-style dashi to some hot water and then add to the bowl.

2. Once the temperature is right, pour one third of the mixture into an omelette pan.



3. When you stir it with cooking chopsticks, and it appears half-cooked, roll it to one side.



4. On the side where there's space add some more oil making sure to remove any excess and again add half of the mixture.

Take care with the oil use kitchen paper to remove any excess!
When rolling the mixture with the chopsticks, put it beneath the other mixture you put in and keep it tight!

5. Roll it around the first part you made so that it's inside.

6. Repeat steps 4 & 5 when you've finished rolling wrap it in kitchen paper for approximately 5 minutes to hold the shape. Cutting it larger makes it easier to eat.

C Sesame Broccoli

1. Cut each floret of broccoli in half and soak in water.

2. Wrap it in cling film and heat it for about 20 seconds at 600W.

3. While it's hot, add the ground sesame sugar and mentsuyu and it's ready to serve.

E BonBon Jelly Fruits

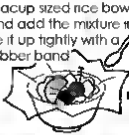
1. Drain the liquid from the tinned fruit, removing the moisture and cut into 1cm pieces.

2. In a saucepan with water add the Agar-Agar and stir using a spatula simmer for about 3 minutes.

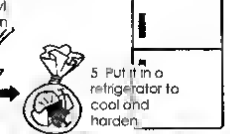
Be sure to keep the Agar Agar simmering when cooking otherwise it will harden so be careful!

3. Lower the heat and at the same time, add in the sugar tinned fruit and syrup mix thoroughly.

4. Put some clingfilm in a teacup sized rice bowl and add the mixture in tie it up tightly with a rubber band.



5. Put it in a refrigerator to cool and harden.



D Onigiri

Add whatever kind of furikake you like to the rice and mix in then squeeze into a round ball.

RAWS, TRANSLATION BY COOKIE
EDITING:
AZURA
MIMI
LINN-CHAN
RIN
KYFNI
COOKIE
thank you!

Thanks for all your help!
HOLD UP!
People will grow if they eat the delicious meals made by another person...?
HATSUKOI
初恋
LUNCH BOX
ランチボックス
Delicious recipes to follow!
Chapter 4
Before Separating
Kodaka Nao
Recipes / Project Collaborator: SHIORI

Good morning!
HEY SAE DID YOU HEAR!?
WHA!?
I HEARD YESTERDAY YUUKI-KUN WAS IN TOWN ON A DATE WITH SOME GIRL...!
Are dark clouds advancing on love as Sae takes a step forward?

KAWASAKI-SAN—?
YUUKI-KUN!
AHA HA
THAT YUUKI!?
You're joking!
IT DOESN'T APPEAR TO BE A LIE. THEY WERE OUT SHOPPING AND SEEMED CLOSE.
MOREOVER, SHE'S SOMEONE IN OUR CLASS....

HATSUKOI LUNCH BOX

THE STORY SO FAR!

Sae is a glutton who embarrasses boys. Yuuki will speak out to scold Sae, so together they're a good pair. One day, their friend Mika was invited to a match by a boy she liked yet couldn't go, it was a problem. Sae's idea was to make a bento for her to hand over, but she couldn't cook. In order to do so, Yuuki and Shiori taught them how. With Shiori's recipes the confession was a huge success! As Sae was helping out making the Bento she began to develop feelings for the skilled cook Yuuki

Yuuki
Sae's classmate. Despite what he seems, he makes delicious food.
Sae
Often eating, she's a first year middle schooler. Her mother is a famous model for Charisma Housewife but in reality has no housework skills at all so she eats out every day.
SHIORI
Yuuki's older sister. She manages a cafe. Her cooking is really skillful!

SUCH A BEAUTIFUL GIRL HAS GOTTEN CLOSE TO HIM
...IT'S.... NOT A TRICK
THAT THIS THICK HEADED GUY HAS SUCH ROMANTIC FEELINGS
RIGHT, I EXPECT SOMEONE LIKE THAT COULD EASILY BE HIS SWEET-HEART—...

SFX-SHOCK
I HEARD THEY BOTH CAME FROM THE SAME ELEMENTARY SCHOOL
LATELY THOSE TWO HAVE BEEN COMPLETELY OVERCOME BY HAPPINESS
とおん
... I WONDER IF CONFESSING IS A GOOD IDEA, I HAVE TO BE QUICKER THAN THAT GIRL...
OR IS IT OK SINCE SHE'S SUCH A BEAUTIFUL, GROWN UP KIND OF GIRL...?
SHAKE SHAKE
IT'S FINE, IT'S NOT LIKE HE'S GOING OUT WITH HER YET
NOTHING'S BEEN DECIDED YET...

YUUKI IS
AN IDIOT!!
BINGE EATING
SECONDS SHIORI-SAN!!
SINCE I WAS SO EASILY ELIMINATED I'LL JUST DROP ALL HOPE NOW!
DON'T YOU THINK YOU SHOULD TRY AND ASK THE PERSON HIMSELF?
EVEN THOUGH I HAVEN'T HAD ANY INDICATION OF A GIRL HE LIKES....

IT'S MY OWN FAULT FOR BEING CAREFREE AND EASYGOING ABOUT YUUKI'S OWN THICKHEADEDNESS.....
ぶりっ
... FINE.
JEEZ.
SAE-CHAN
THIS OMURICE IS DELICIOUS!
AHA HA
HOW DO YOU MAKE IT—!?
WELL, I'LL WRITE DOWN THE RECIPE AND GIVE IT TO YOU!
A Sae-chan version!
HUH?
カランッ♪
ACK!
SO YOU CAME, SAE

SHOCK
TH-THANKS FOR THE FOOD! SHIORI-SAN!
EH
THANK YOU FOR THE RECIPE.
I'LL- I'LL SEE YOU TOMORROW YUUKI!
OI...!
....
...?
SHE WAS ACTING A LITTLE WEIRD.
WHAT HAVE YOU BEEN DOING!?

Some kind of sound came out
ARE YOU OK SAE?
Are you alive?
LOOK, I'VE BROUGHT YOU SOME MOSDO DOUGHNUTS!
I DON'T WANT THEM
What's wrong?
WHY ARE YOU SO GLOOMY SAE?
THAT'S RIGHT, YESTERDAY AS WELL YOU WERE—
HEY!
SHE'S SERIOUSLY ILL...
SAE....?
...WELL, YOU...
?
WHAT?

AHHHH
IN THE END, I COMPLETELY IGNORED YUUKI TODAY
IT MADE ME FEEL BAD
I BET YUUKI DOESN'T FEEL BAD
EH!
BUT...
YOU HAVEN'T CALLED!?
YUUKI AND KAWASAKI-SAN...!
AFTER YOU WENT TO SUCH TROUBLE FOR ME TO PICK OUT A BIRTHDAY PRESENT.... I'M SORRY.

EH?
I SAID IT'S FINE.
HOWEVER SURELY KAZUHIRO IS WAITING FOR YOU TO CALL HIM?
I WONDER
WHEN WE WERE IN YEAR 1 CLASS IN PRIMARY SCHOOL WE WERE REALLY CLOSE
SINCE BECOMING MIDDLE SCHOOLERS, AT THIS POINT I DON'T KNOW KNOW IF THESE FEELINGS STILL EXIST ANYMORE FOR HIM.
...THIS CONVER-SATION
IT DOESN'T LOOK LIKE THEY'RE REALLY GOING OUT AT ALL...!
— IS THERE ANYTHING I CAN DO?

AHA!
IZUMI
YUUKI-KUN IS SO KIND! SEEMS LIKE YOU'RE THE ONE I SHOULD BE IN LOVE WITH
... I GUESS WHEN YOU LEAVE SCHOOL YOU LEAVE FEELINGS BEHIND AS WELL....
HEY!
MAKE SURE YOU CHECK FIRST!!
SAE !?
EH... UM..
HOW DO YOU ...
where did you come from!?
TH- THAT'S!

surprise!
—SO! WHAT CLASS IS KAZUHIRO IN THEN?
—HEY KAWASAKI-SAN!

I TOLD YOU ALREADY. YAMAHA-KUN DOESN'T WANT ANYTHING MORE TO DO WITH YOU, HE SEEMS RELIEVED!
YOU'RE NOT HIS GIRLFRIEND SO YOU DON'T NEED TO BE FOREVER FOLLOWING HIM AROUND!
WHAT ARE YOU PLANNING TO DO, INTRUDING UPON OUR SCHOOL LIKE THIS!?
WHAT THE HECK —!?
HEY SAE!!

I UNDERSTAND HE MIGHT THINK THAT WAY SINCE I HAVEN'T CALLED HIM....
THOSE THINGS THEY SAID WERE HOR-RIBLE
THANKS REALLY, IT'S FINE
EVEN IF I WAS UNDER THE IMPRESSION THAT HIS AND MY OWN FEELINGS WERE THE SAME, IT'S STILL ALL MY FAULT.
THAT'S
SAYING IT LIKE THAT'S NOT GOOD ENOUGH!
YOU WON'T KNOW THE TRUTH UNTIL YOU PROPERLY CHECK WITH HIM YOURSELF...
... HUH...?
Kyuuuu

BEFORE WE USED TO PLAY AROUND EACH OTHER'S HOUSES ..
WHENEVER I WAS TREATED TO DINNER AROUND HIS HOUSE WE ALWAYS HAD OMURICE ..
YOU KNOW, I... I USED TO LOVE HAVING OMURICE AT KAZUHIRO'S HOUSE.
RIGHT,
I GUESS... I'LL NEVER EAT THAT AGAIN...

LET'S MAKE IT!
OMURICE!
EH ...?
SHIORI'S RECIPE
CAN YOU RECALL?
YOUR FIRST FEELINGS—
SFX: WHISH
WITHOUT CHECKING YOU CAN'T BE SURE!

O...OH...
O-F C-O-U-R-S-E! YUUKI WILL HELP TOO RIGHT!?
YOSH!
LET'S HURRY!
BUY THE INGREDIENTS—! IF YOU WANT TO USE MY KITCHEN IT'S FINE!
CONSID-ERING ALL THAT,
YOU DON'T HAVE A PROBLEM WITH IT....
RIGHT!?
NEVERMIND
Hurry up!

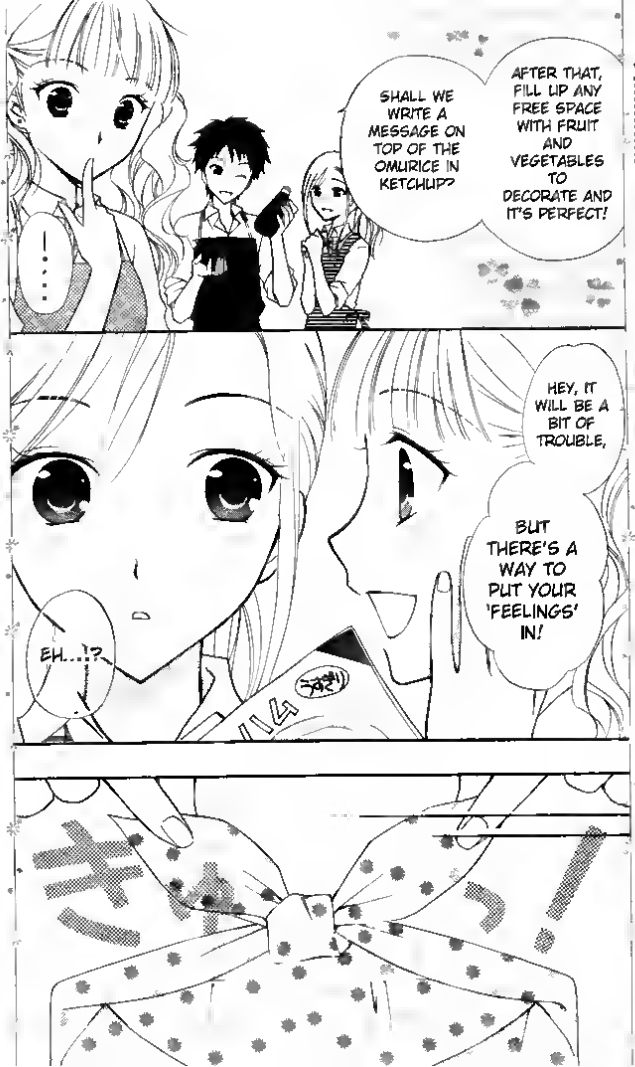
—YAY!
WELL, FIRSTLY YOU MAKE THE CHICKEN RICE PART THAT GOES INSIDE!
YEAH!
RADIANCE OF THE UNKNOWN
—SO, THIS IS YOUR KITCHEN ..
This s. a brand new rice cooker?
sorry
Well anyway
COOK SOME CHICKEN IN A LITTLE OIL IN A FRYING PAN
ADD SOME ONIONS AND BELL PEPPERS, AND A LITTLE SALT AND PEPPER TO TASTE.
ジュワッ
SFX SIZZLE
THEN, AT THE SAME TIME DO THE RICE...
THE RICE SHOULDN'T BE FRESHLY COOKED, JUST WARM IS BEST

ADD A HELPING OF KETCHUP WHEN COOKING TO THE RICE.
THE CHICKEN RICE IS NOW COMPLETE!
ALL YOU HAVE TO DO IS BREAK THEM
REALLY PROUD
AS YOU SAY!
HUH? WHAT'S THAT!
DISSOLVE SOME POTATO STARCH POWDER IN WATER.
PUT IT IN, AND THIS MAKES THE OMELETTE DIFFICULT TO BREAK UP.
I SEE—!!
NOW TO CONTINUE, LET'S PREPARE THE EGGS FOR USE OK—♥

PUT SOME MORE OIL IN A PAN.
LET THE OMELETTE MIXTURE FLOW UNTIL IT'S SPREAD THIN!
GENTLY PEEL IT OFF WHILE AT THE SAME TIME TURNING IT OVER,
AND THEN PUT IT BACK.
THE REVERSE SIDE WILL COOK QUICKLY.
YAY!!
NOW THIS DONE TOO!
I'll do it—♥
WAAAAHH!
YOU IDIOT! IT'LL TEAR!
YOU DO IT LIKE THIS....

PUT THE LIGHTLY COOKED OMELETTE ON TOP OF THE CLINGFILM. THEN, PLACE THE CHICKEN-RICE ON TOP OF THAT.
CLINGFILM?
WRAP THE OMELETTE AND CHICKEN RICE UP TOGETHER IN A DESIGN LIKE THIS.
WRAP BOTH ENDS UP LIKE CANDY WRAPPERS, AND SQUEEZE.
OH—!
IF YOU REMOVE IT FROM THE CLINGFILM, IT WILL FIT IN THE LUNCH BOX.

IT WAS EASY TO MAKE SUCH A PRETTY OMURICE —!
IT DOESN'T LOSE ITS SHAPE!
WOW!
I CAN'T BELIEVE IT..!
YOU'RE TOO QUICKLY EXCITED!
YOU'RE FORGETTING ABOUT THE SIDE DISHES!
OOOH—!!
A COMPLETED CHEAP AND EASY POTATO SALAD!
BOIL A POTATO AND THEN MASH IT UP. ADD SOME TUNA AND MAYONNAISE.
IT'S UP TO YOU IF YOU WANT TO ADD IN SOME MUSTARD...


SHALL WE WRITE A MESSAGE ON TOP OF THE OMURICE IN KETCHUP?
AFTER THAT, FILL UP ANY FREE SPACE WITH FRUIT AND VEGETABLES TO DECORATE AND IT'S PERFECT!
!.....
HEY, IT WILL BE A BIT OF TROUBLE,
BUT THERE'S A WAY TO PUT YOUR 'FEELINGS' IN!
EH...!?
ﾌﾜｯ
ｷｬｰｯ!

news

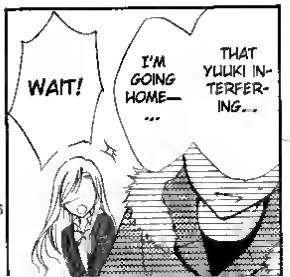
I ate south American cuisine! It was delicious.

〒169-8652 東京都赤坂郵便局私書箱91号 なかよし編集部 小麦ナヲ先生係

AH!
KAZUHIRO? IT'S BEEN TOO LONG
YOU KNOW—...
GO FOR IT!

IZUMI ...!?
AH... UM, IT'S BEEN AWHILE
YE... YEAH...

SILENCE...


WAIT!
I'M GOING HOME— ...
THAT YUUKI INTERFERING...

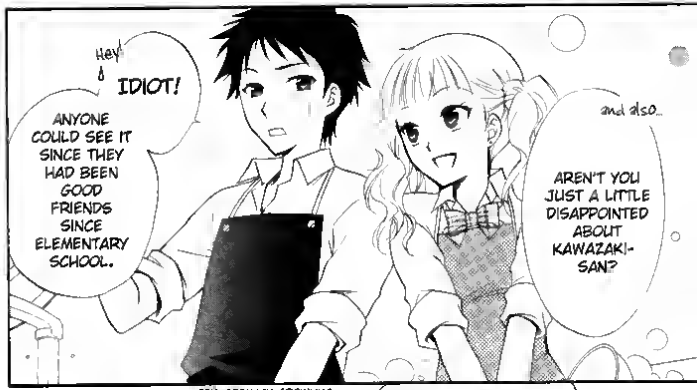
I KNOW!
I DIDN'T FORGET!
THE AMOUNT OF TIMES I'VE THOUGHT ABOUT SAYING IT TO YOU...!
BUT MY BIRTHDAY IS ALREADY....
... I
Squeeze...
... ON YOUR BIRTH-DAY...
.. I WANTED TO HAND OVER THIS ..
EH?
HERE'S YOUR ONE WEEK LATE PRESENT.
JEEZ, JUST LEAVE ALREADY. IT MIGHT BE ANNOYING BUT...

HOW NOSTALGIC..!
....OMURICE
AND,
I PUT MY 'FEELINGS' INTO IT.
THERE'S AN INCISION...?
?
HAPPY BIRTHDAY....!

...I
I... LIKE YOU...!
....
... HEY,
SAY SOME-THING...!

AMAZING— THEY'RE DELICIOUS
YOUR 'FEELINGS.'
IT'S MY FAULT FOR NOT SAYING ANYTHING.
THOUGH THAT'S NOT AN EXCUSE....
I LIKE YOU, TOO.
ALL THE TIME BEFORE AS WELL.

... THINGS WENT NICELY WITH KAWAZAKI-SAN I GUESS.
I GUESS THEY DID!
She had to go off and leave us with this mess!
カチャ
カチャ


Hey!
IDIOT!
ANYONE COULD SEE IT SINCE THEY HAD BEEN GOOD FRIENDS SINCE ELEMENTARY SCHOOL.
and also...
AREN'T YOU JUST A LITTLE DISAPPOINTED ABOUT KAWAZAKI-SAN?

SFX STOMACH GROWLING
WELL, AT LEAST YOUR STOMACH CAN GET THINGS ACROSS—
SH-SHUT UP!!
ガラガラ
ぐぅ～
... I'M GLAD—...
REALLY, 'FEELINGS' THEY MUST COME OUT DIRECTLY OTHERWISE THEY WON'T GET ACROSS RIGHT...

...WELL, I GUESS WITH SUCH CLEAR COMMUNICATION IT CAN'T BE HELPED?
There's some left over ingredients right?
WE'LL HAVE TO ADD AN EXTRA LARGE VOLUME OF POTATO SALAD!
WE'RE ON A BREAK NEXT ISSUE. AND WILL BE BACK ISSUE 5! LOOK FORWARD TO IT!
YEAH YEAH
サエヘ

SHIORI-san's Tasty Recipes

In 2007, at the age of 22 I want to make meals for him' (Takarajima Shakan) was published. After this, the series became very popular, and 45,000 copies have been sold. At the center of women's fash on magaz nes she has ga ned high support from girls to become food co ord nator for this project

(recipes/SHIORI illustrator Kodako Nao)

Ingredients

A Secret OmuRice

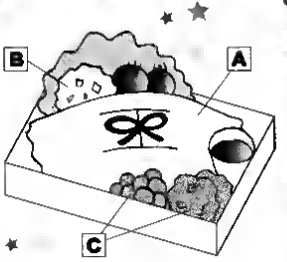
- Onions (white/red onions) – 1/6
- Chicken – 60g
- Bell Pepper – 1
- Ketchup – 1 ~ 2 tablespoons
- Salt and Pepper – to taste
- Cooked rice – 1 cup
- Egg – 1
- Potato Starch powder – half a teaspoon
- Ham – 1 slice
- Ketchup – (for finish ng touches) an appropriate amount
- Vegetable oil – 2 teaspoons

B Tuna Potato Salad

- 1 potato
- Tuna (tinned) – 1 table spoon
- Mayonnaise – 1 table spoon
- Mustard – half a teaspoon
- Salt and pepper to taste

C To Add to It

Store bought karaage and other such things



To Make!

A *Secret OmuRice*

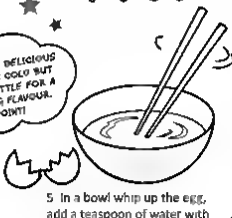
1 Cut the Onions Bell Pepper up into small pieces, cut the chicken up into 1 cm cubes

2 Once the oil in the fry ng pan has reached a h gh enough temperature, add the onions bell pepper and chicken and fry Add salt and pepper to taste

3 Once some time has passed add the rice Stir it quickly with a wooden spatula and fry until it's cooked

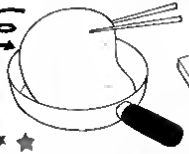
4 Once it's blended add as much ketchup as you like

5 In a bowl whip up the egg, add a teaspoon of water with the potato starch dissolved in it

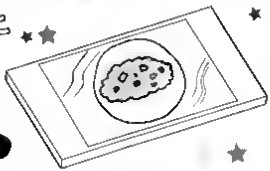


6 On a medium heat in a smallish frying pan add a small amount of veg etable oil (enough to cover the surface of the pan), use kitchen paper to get the right amount Then, carefully pour the mixture in

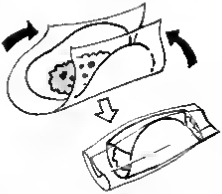
7 It should spread out fully into the frying pan, and once the edges are dry carefully turn it over After that let it cook, and once t s done take it out



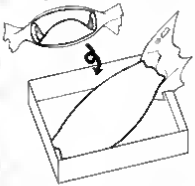
8 On a chopping board lay some clingfilm, on top of that put the omelette, and on top of that place the r ce mixture



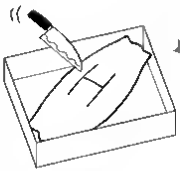
9 Raise both edges of the clingfilm and wait until they match up on either s de then wrap them altogether



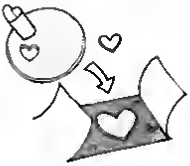
10 Squeeze and twist the clingfilm on both sides, turn it over and put it into the bento box Then remove the clingfilm



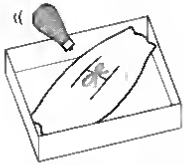
11 On the surface, using a kitchen kn fe cut a window shape into it



12 From a slice of ham, cut out a heart shape and place it ins de where you made the incision

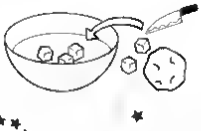


13 Place the incision back to the way it was and for the finishing touches using ketchup draw a ribbon on top

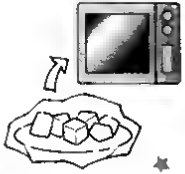


B *Tuna Potata Salad*

1 Peel off the potato sk n and cut them into bite sized pieces soak them in water



2 Drain the water and bundle them up n clingfilm Use a mi crowave oven at 600 Watt power for 2 – 3 minutes (super heat)

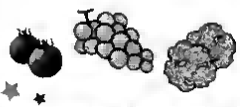


3 When it's hot inside, mash it up with a fork. Add the tuna, mayonnaise, mustard, and salt and pepper to taste

MAKE SURE YOU MASH THE POTATO WHEN IT'S HOT. IT WILL BECOME DIFFICULT ONCE IT'S COOLED DOWN.

C *Other things*

Store bought karaage (check on the side of packaging for how to make it) or, cherry tomatos, or fill the space with seasonal fruits!



RAWS & TRANSLATION:
COOKIE
CLEANING:
AVI TSUNAO
DICHI
MIKI
SONGEE
COOKIE
THANK YOU AGAIN CLEANERS (^W^)
- COOKIE

Thanks for your support!
KC'S Hatsukoi Lunch Box volume 1 on sale 4/30!
Shiori's original recipe book comes with it! A really great volume! More details in next month's issue!
Series restart!
A manga that Kodaka sensei wrote!
The Princess & the Magic Kiss
Really popular!
©Nao
HATSUKOI
Delicious recipes to follow!
LUNCH BOX
Chapter 5
A Boy's Situation
Kodaka Nao
Project Collaborator
SHIORI
Recipes

THE FIRST TIME HE COOKED WAS AS A FIRST YEAR ELEMENTARY SCHOOLER
HE MADE A FRUIT DESSERT FOR A TEACHER HE REALLY LIKED....
HE WROTE A MESSAGE CARD AS WELL, IN HIS CUTEST HAND-WRITING HE PUT

HATSUKOI LUNCH BOX

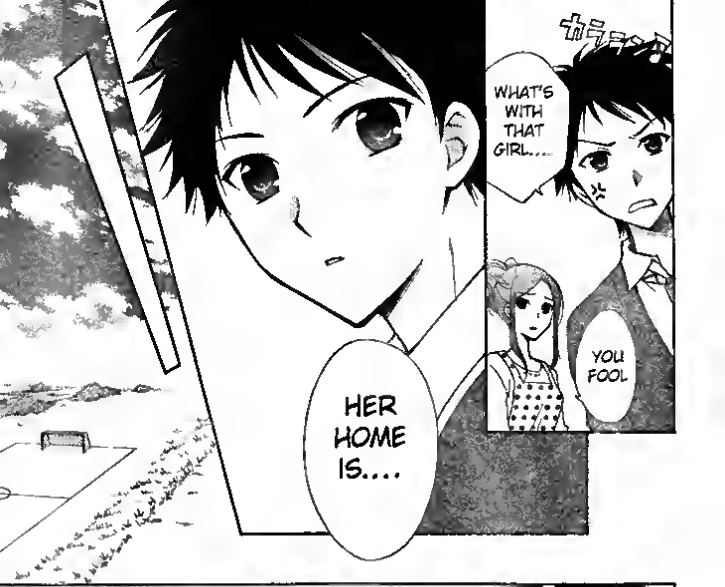
THE STORY SO FAR!

Sae is a glutton who embarrasses boys. Yuuki will speak out to scold Sae, so together they're a good pair. One day, their friend Mika was invited to a match by a boy she liked yet couldn't go, it was a problem. Sae's idea was to make a bento for her to hand over, but she couldn't cook. In order to do so, Yuuki and Shiori taught them how. With Shiori's recipes the confession was a huge success! As Sae was helping out making the bento, she began to develop feelings for the skilled cook Yuuki

Yuuki
Sae's classmate. Despite what he seems, he makes delicious food.
Sae
Often eating, she's a first year middle schooler. Her mother is a famous model for Charisma Housewife but in reality has no housework skills at all so she eats out every day.
SHIORI
Yuuki's older sister. She manages a cafe. Her cooking is really skillful!

YOU'RE TALKING ABOUT ME—!!
SLAM
'TO MY BELOVED YOSHIKO-SENSEI'
CALM DOWN YUUKI....
I THINK IF YOU'VE RETURNED SO UNUSUALLY EARLY YOU MUST BE TAKING A BREAK FROM YOUR CLEANING DUTIES
What do you have to say?
IT HURTS! IT HURTS!
CUT OUT THE CUTE CRAP!
I LOVE YOU SHIORI-SAN ♥♥
wa!
AH BUT IT'S FINE IF IT'S SAE-CHAN ♥
SHIORI YOU AS WELL! ISN'T THE SHOP SUPPOSED TO BE CLOSED FOR A HOLIDAY!

JUST GO STRAIGHT HOME ALREADY!!
YOU'RE AWFUL!
SHALL I JUST GO INTO TOWN AGAIN WHERE SOME BOYS WILL FLIRT WITH ME?
Why are you always dropping in on the way home!?
BUT BECAUSE OF THE WAY YOU LOOK YOU EASILY PICK UP GUYS ANYWAY
JUST GO HOME QUIETLY .....
...!
BANG!!
YUUKI YOU IDIOT!!
HEY.... SAE!!


WHAT'S WITH THAT GIRL....
YOU FOOL
HER HOME IS....

A COLD PLACE FULL OF EMPTY ROOMS
WHAT AM I SUPPOSED TO DO BY MYSELF....!
.....IDIOT
Inbox
From. Mama
Sub To Sae
I'll be home late

I THOUGHT IF I DID MY BEST IT WOULD BE 'CUTE' OR SOMETHING.
I'M TRYING ALL I CAN TO BE BEAUTIFUL AND ELEGANT
RIGHT! I GET IT NOW!
'BECAUSE OF THE WAY YOU LOOK YOU EASILY PICK UP GUYS, ANYWAY.'
PISSED OFF
Excuse me!
I DID THIS AND THAT...
WHO'S SAKE WAS I DOING THIS FOR ANYWAY, THAT STUPID SLOW IDIOT!
SEX-SHACK

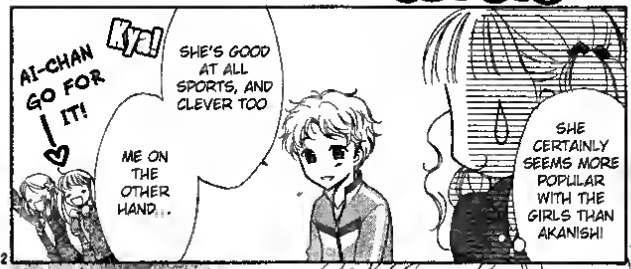
SO-SORRY!
ARE YOU OK!?
YE... YEAH
.....
A BOY?
He must be with that school uniform.
JUST NOW, DID YOU KICK THAT?
Y-YEAH, I'M SORRY RIGHT?
Did I really fly all that way
GRAB
WAH!
I'M AKANISHI RYOU, FIRST YEAR CLASS 5!
PU-PLEASE GO OUT WITH ME!!
WHAT!?

YOU MEANT TRAINING WITH YOU!!
...BY GO OUT WITH YOU...
LET'S DO OUR BEST, SAE-SAN!!
I MUST LEARN BY OBSERVATION!
SAE-SAN'S KICKING POWER IS JUST AS GOOD AS THE BOYS!
YOU SURPRISED ME IDIOT!
SO I MUST FIRST MAKE MY BODY...
I... WANT TO BECOME MANLIER AS WELL.

NO! YOU HAVE TO BEND FORWARD A LITTLE MORE LIKE THIS...
BENDING FORWARD
AH, WELL,
..WHAT ARE YOU DOING?
9
E .. ENOUGH,
NEXT IS ...!!
FIGHT!
FIGHT ON!
ON!
FI.....
O....
FIGH....
THE FOUNDATIONS OF BODY STRENGTH IS RUNNING NE!

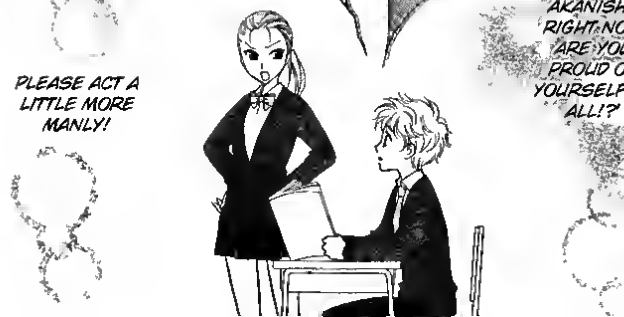
WHO'S TRAINING IS THIS!?
...DON'T.... MIND ME....
NEXT!
NEXT!
JEEZ, THIS IS USELESS! NEXT!
...
...
.....
.....
....
THIS IS QUITE BASIC
ARE YOU REALLY OUT OUT FOR THIS?
YOU KNOW AKANISHI-KUN
.... WHY DO YOU WANT TO BECOME MANLIER?

A GIRL!?
SHE'S IN MY CLASS, YANO AI-SAN.
SHE'S THE GIRLS SOCCER TEAM'S ACE PLAYER. SHE'S REALLY COOL.


AI-CHAN GO FOR IT!
KYA!
SHE'S GOOD AT ALL SPORTS, AND CLEVER TOO
ME ON THE OTHER HAND...
SHE CERTAINLY SEEMS MORE POPULAR WITH THE GIRLS THAN AKANISHI

12

MY APPEARANCE, GRADES AND PHYSICAL ABILITY AREN'T THAT GREAT...
NO MATTER WHAT I DO I'M NOT SUITED TO HER AT ALL


'YOU KNOW AKANISHI, RIGHT NOW ARE YOU PROUD OF YOURSELF AT ALL!?'
PLEASE ACT A LITTLE MORE MANLY!

SO, SAE-SAN!
PLEASE HELP ME BECOME MORE LIKE A MAN!
S... SURE it's fine but...
BUT IT'S A LITTLE
SO TO BECOME MORE LIKE A MAN,
FIRSTLY SHOULDN'T YOU FIND OUT WHAT'S IMPORTANT TO MAKE HER HAPPY?
LIKE WHAT STRATEGIES WE CAN USE TO MAKE THE OPERATION A SUCCESS!
THAT'S WAY TOO GIRLY! I CAN'T DO THAT!
I UNDER-STAND! I'LL GO OUT SHOPPING FOR IT!
NO NO
TO MAKE A BENTO I MEAN.. HEY YOU!
S-SORRY!
EH... UM... WELL....
TOO GIRLY...?

DAMN.
EFF STOMACH GRUMBLING
WE'VE BEEN EXERCISING SO MUCH THAT NOW I'M HUNGRY
ONCE I'VE HAD SOME OF SHIORI-SAN'S FOOD I'LL FEEL REVITALISED!
EH?
YU-YUUKI
WHERE'S...! SHIORI-SAN-?
CLOSED
A-ANOTHER TIME...
HEY, ISN'T HE IN YOUR CLASS...!?
RIGHT ABOUT-FACE
YE-YEAH...
HE'S KINDA AMAZING!?

...
HE'S COOL ....!
REALLY?
HOLDING A KITCHEN KNIFE IN HIS HANDS
OR CHECKING THE HEAT
I COULD WATCH HIM ALL DAY
HE REALLY IS COOL
WHATEVER IT IS HE ALWAYS SERIOUSLY PUTS PUTS HIS HEART INTO IT, REALLY HE'S AMAZING RIGHT!

news
Internet Shopping is expensive For two wallets what was I thinking?
SO AKANISHI-KUN
IF YOU'RE INTERESTED, IN COOKING... DO YOU WANT TO TRY AND DO IT SERIOUSLY AS WELL?
WHETHER YOU'RE A GIRL OR A BOY DOESN'T MATTER
FOR HER SAKE NOW YOU MUST DO WHAT YOU CAN WITH ALL YOUR MIGHT
RIGHT....!

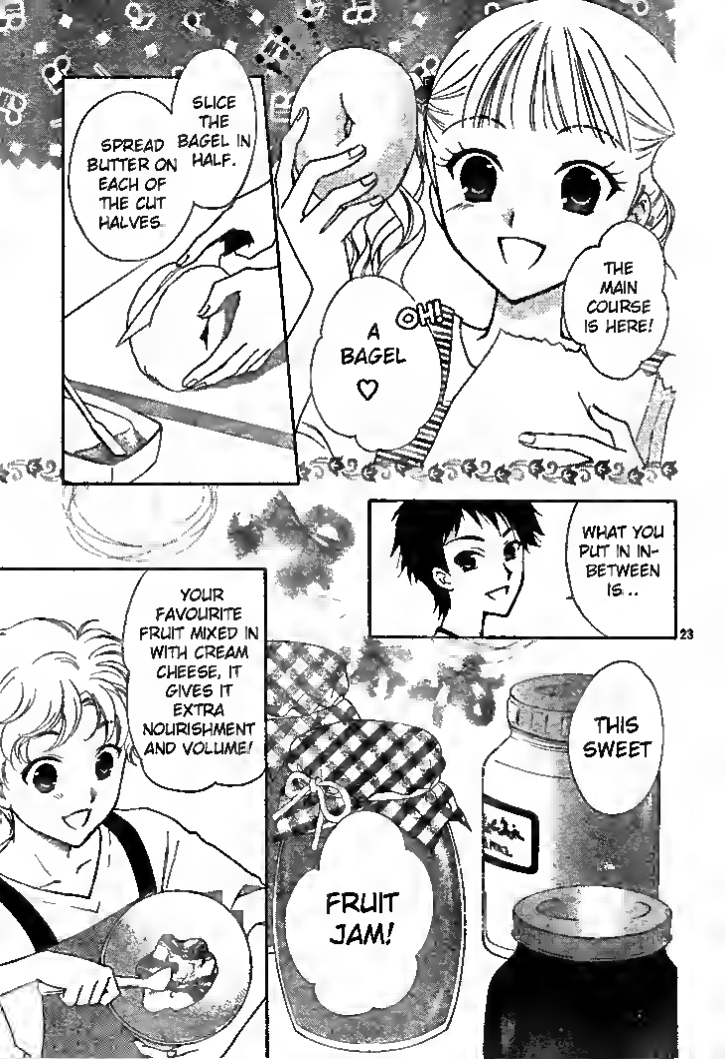
GAH
OUCH!
I MADE HIM MAD...
IT LOOKS LIKE SHIORI-SAN ISN'T HERE
.. BUT TODAY IS PROBABLY NO GOOD
CLOSED
18
YUUKI...
.... COME IN
YOU CAN EAT THIS

I'M SORRY !!
AH... UM
IT'S... ...
EEEE
AH!
WELL IF THAT'S ALL CLEARED UP THEN I'M HUNGRY FOR A WHOLE PLATE
LET'S EAT!
AND ALSO YUUKI, ONCE I'VE EATEN THIS THERE'S SOMETHING ELSE I WANT TO ASK OF YOU!
YOU ..! YOU SURE CHANGE YOUR ATTITUDE QUICKLY!

.... I SEE.
so/
WHAT ARE WE DOING FOR THE MENU?
WELL FOR SOMEONE INTO SPORTS SOMETHING PACKED WITH VITAMINS RIGHT!?
STRAWBERRIES, KIWIS, LEMONS
BANANAS TOO!
ORANGES, APPLES...
IT WAS THE FIRST KIND OF FOOD I LEARNT TO MAKE FROM SHIORI,
IF IT'S A MACÉDOINE IT WILL BE GOOD!

EH?
MA... MACE...?
YUUKI-KUN COOKING IS DIFFICULT FOR ME...
IT'S FINE!
THIS TIME ALL WE'LL BE USING IS THIS!
PEEL THE KIWI AND ORANGE.
CUT THE STRAWBERRIES AND OTHER FRUIT INTO SIZES THAT ARE EASY TO EAT.
CAN YOU SQUEEZE THE LEMON SAE?
O K ! ♡
SO, WITH THE LEMON JUICE....

WHAT!?
FAST!!
IT'S DONE!
AND ADD GRANULATED SUGAR IN AS WELL.
MIX IT IN WITH THE FRUIT.
A DESSERT MACEDOINE
...AMAZING...
REALLY JUST WITH THIS...!
I KNEW IT WOULD BE DELICIOUS ♥
HEY!!
BUT THIS ISN'T GOING TO BE ENOUGH TO BE FILLING SENSEI!
OBVIOUSLY BECAUSE IT'S DESSERT!


SLICE THE BAGEL IN HALF.
SPREAD BUTTER ON EACH OF THE CUT HALVES.
OH!
A BAGEL ♡
THE MAIN COURSE IS HERE!
WHAT YOU PUT IN IN-BETWEEN IS ..
23
YOUR FAVOURITE FRUIT MIXED IN WITH CREAM CHEESE, IT GIVES IT EXTRA NOURISHMENT AND VOLUME!
FRUIT JAM!
THIS SWEET

YOU SAY WHEN IT'S BOY'S COOKING IT'S QUICK AND SIMPLE?
HMMM
WHAT ARE YOU DOING SAE?
EH HEY!
TOSS
FOR FOOD APPEARANCE IS IMPORTANT AS WELL.
YOU'VE NEVER USED THESE YUUKI!?
Huh!
AH!
YOU HAVE TO IMMERSE THOSE IN HOT WATER.
I see!
THE KITCHEN ISN'T JUST FOR MOTHERS RIGHT?
THERE ARE MANY MALE CHEFS
TO CONSIDER THE NOURISHMENT AND ARRANGEMENT YOU REALLY NEED TO USE YOUR HEAD TOO!
TO CUT THE INGREDIENTS UP SKILFULLY WITHOUT WASTING ANY A LOT OF PRACTICE IS NEEDED
RIGHT?
SPREAD PLENTY ON THE BREAD AND THEN...
IT'S COMPLETE!
I THOUGHT COOKING WAS SOMETHING ONLY FOR GIRLS.
I NEVER KNEW IT COULD BE SO INTERESTING...!

YOU CAN MAKE YOUR BELOVED PERSON SMILE WITH YOUR OWN POWER RIGHT.
... AND YOU KNOW WITH COOKING.
hot water!
IT'S REALLY AMAZING YOU KNOW?
... THAT'S RIGHT.
heh

OK
ALL THE PREPARATIONS ARE COMPLETE AKANISHI-KUN!
YOSH!
...
... YA-YANO-SAN
AKANI-SHI...
THANKS FOR YOUR HARD WORK!

HA HA
YANO-SAN ARE YOU PRACTICING AGAIN?
UNTIL RECENTLY YOU WERE WEIGHT TRAINING AROUND HERE.
DID YOU GIVE UP IN THE MIDDLE OF IT AGAIN?
TIME TO PLAY AROUND IS...
RUMBLE
WELL THERE'S A TOURNAMENT COMING UP.
D-DON'T!! YOU'RE LAUGHING AT ME AKANISHI!
I'M JUST GLAD
Fufu
THIS IS TO HELP YOU
SO EAT IT AND DO YOUR BEST IN TRAINING!

WOAH!
AMAZING! IT LOOKS DELICIOUS...!
EH, WHAT! COULD IT BE THAT YOU MADE THIS BENTO YOURSELF AKANISHI!?
Y-YEAH
AT FIRST I THOUGHT IT WAS EMBARRASSING BECAUSE IT WAS KIND OF GIRLY
HOW-EVER...
ONCE I TRIED IT - COOKING - I FOUND INSIDE IT WAS PROFOUND AND AMAZINGLY FUN!
AT THE MOMENT I CAN ONLY MAKE SIMPLE THINGS BUT,
NEXT TIME I WILL....

WHACK
YOU DID IT! YOU FOUND SOMETHING!
LET'S BOTH OF US GIVE IT OUR ALL!
NOW AKANISHI IS REALLY COOL!
I THINK AN APRON WOULD SUIT YOU MORE THAN ME!
IF YOU COME UP WITH ANYTHING NEW LET ME EAT IT AGAIN!
YE-YEAH...!

MMM!
DOING GOOD THINGS GIVES YOU A GOOD FEELING RIGHT!
WELL! TIME TO BUY A CUP NOODLE FOR DINNER!
SAE
WH- WHAT!? THIS ISN'T DROPPING IN ON THE WAY!
ONCE I'VE BOUGHT DINNER I'LL GO HOME. .
COME OVER TO OURS.
...EH!?
UNTIL YOU CAME I JUST MADE DINNER FOR SHIORI YOU KNOW
FOR SOME REASON YOU GO TO THESE IMPOSSIBLE LENGTHS, IT'S WORRYING.
IF YOU COME AND HELP ME CLEAN UP IT WOULD REALLY SAVE ME.

... I GUESS
83
THERE'S NO HELPING IT, I'LL GO WITH YOU!!
IDIOT!!
Though they fight, their connection becomes a little sweeter.
6
CONTINUED
NAKAYOSHI ON SALE 4/30

SHIORI-san's

Tasty Recipes

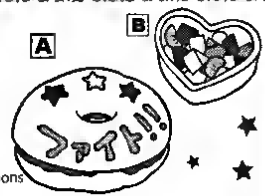
In 2007, at the age of 22, I want to make meals for him (Takarajima Shalan) was published. After this, the series became very popular and 45,000 copies have been sold. At the center of women's fashion magazines she has gained high support from girls to become food co-ordinator for this project.

recipes/SHIORI illustrator Kodako Nao

Ingredients

A: Artistic bagel
- 1 bagel
- 30g cream cheese
- jam (whatever flavour you like) – appropriate amount
- choco-pen – appropriate amount

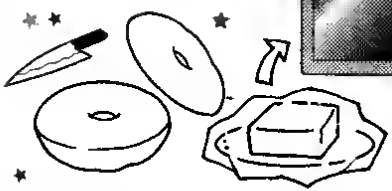
B: Macédoine
- Apple – 1/ 8th
- Orange – 1/6
- Kiwi – half
- Strawberries – 2
- Granulated sugar – 1 ~ 2 teaspoons
- Lemon juice – 1 ~ 2 teaspoons



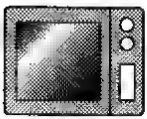
Instructions

A: Artistic bagel

1 Slice the bagel in half.



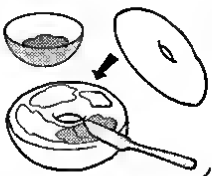
2 Wrap the cream cheese up and put in a microwave for 10 – 20 seconds to heat up



3 Once it's become soft, add the jam to the cream cheese and mix up

4 Spread butter on the cut sides of the bagel

5 Then spread the cream cheese jam on the halves



6 Write your message in a choco-pen to decorate!

B Macédoine

1. Cut the fruit up into roughly 1cm sized pieces

2. Put it into a bowl with the granulated sugar and lemon and stir, then you're done!

SHIORIさんのおいしいレシピが写真満載の別冊ついている、豪華コミック!

KC『初恋ランチボックス』①

4月30日発売決定!

好きな男子に、好きを伝えるのってすかしい…。でも、やさしさや大切に思う気持ちを、おべんとうにつめこむことができれば、きっと大きなパワーになるよ!

大人気フードコーディネーター SHIORIさんの本格レシピが、あなたの恋を応援します!

くわしくは 発売号のカラーページを 見てね!

大募集☆

みんなが知りたいレシピや、お弁当をわたしたい男子へのラブ・ストーリーを教えてね!

ハガキに住所、氏名、学年、電話番号もわすれずにかいてください。

あて先〒112-8001 文京区音羽2-12-21

講談社なかよし編集部「ランチボックス」係